



## DINNER

October 8dishes

¥ 10000

### **First dish**

Monaka Cake of Salmon Roe and Root Celery  
Seafood and Wadakyu Bonito Soup Stock

### **Second dish**

Splendid Alfonsino and Bigfin Reef Squid  
Sandwiched in Kelp, with Scent of Hebesu  
Citrus

### **Third dish**

Scallop Marinated in Daiginjo Soy Sauce Rice  
Malt, with Tonburi Land Caviar

### **Fish dish**

Kannadzuki Fresh Fish in Kabosu Citrus  
Singed Butter Sauce

### **Granite**

Lemon

### **Main dish**

Domestic Beef Rump in Malt Salt

### **Meal**

Matsutake Mushrooms and Goto Udon  
Noodles

### **Seasonai sweetness**

Persimmon Fromage Blanc Sorbet



## DINNER

October 9dishes

¥ 13000

### First dish

Monaka Cake of Salmon Roe and Root Celery  
Seafood and Wadakyu Bonito Soup Stock

### Second dish

Splendid Alfonsino and Bigfin Reef Squid  
Sandwiched in Kelp, with Scent of Hebesu  
Citrus

### Third dish

Scallop Marinated in Daiginjo Soy Sauce Rice  
Malt, with Tonburi Land Caviar

### Fourth dish

Rare Cutlet of Autumn Bonito with Boiled  
Chili Pepper Leaf

### Fish dish

Kannadzuki Fresh Fish in Kabosu Citrus  
Singed Butter Sauce

### Granite

Lemon

### Main dish

Seared Kuroge Wagyu Sirloin with Malt Salt

### Meal

Matsutake Mushrooms and Goto Udon  
Noodles

### Seasonai sweetness

Persimmon Fromage Blanc Sorbet



DINNER

¥ 20000

October 9dishes

**First dish**

Monaka Cake of Salmon Roe and Root Celery  
Seafood and Wadakyu Bonito Soup Stock

**Second dish**

Splendid Alfonsino and Bigfin Reef Squid  
Sandwiched in Kelp, with Scent of Hebesu  
Citrus

**Third dish**

Scallop Marinated in Daiginjo Soy Sauce Rice  
Malt, with Tonburi Land Caviar

**Fourth dish**

Abalone Tempura in Yuzu Ponzu Vinegar

**Fish dish**

Kannadzuki Fresh Fish in Kabosu Citrus  
Singed Butter Sauce

**Granite**

Lemon

**Main dish**

Hida Beef (A5) Seared Sirloin with Malt Salt

**Meal**

Matsutake Mushrooms and Goto Udon

Noodles

**Seasonal sweetness**

Persimmon Fromage Blanc Sorbet