



## DINNER

November 8dishes

¥ 10000

### **First dish**

Autumn Salmon Salmon Roe with  
Persimmon Vinaigrette

### **Second dish**

Ezo Abalone with Yuba (Tofu Skin) and  
Shuto (Pickled Seafood)

### **Third dish**

Common Octopus and Taro with Sea Lettuce  
Butter Sauce

### **Fish dish**

Shimotsuki (November) Fresh Fish and  
Mushroom Filling with Citrus Aroma

### **Granite**

Pomegranate

### **Main dish**

Beef Flap and Anno Yam with Ohisama  
Merlot

### **Meal**

Fish Sauce Goto Udon Noodles

### **Seasonai sweetness**

Ruby Carmelized Yame Hojicha (Roasted  
Tea) Ice Cream



## DINNER

November 9dishes      ¥ 13000

### **First dish**

Autumn Salmon Salmon Roe with  
Persimmon Vinaigrette

### **Second dish**

Ezo Abalone with Yuba (Tofu Skin) and  
Shuto (Pickled Seafood)

### **Third dish**

Common Octopus and Taro with Sea Lettuce  
Butter Sauce

### **Fourth dish**

Scallop and Ancient Rice Risotto

### **Fish dish**

Shimotsuki (November) Fresh Fish and  
Mushroom Filling with Citrus Aroma

### **Granite**

Pomegranate

### **Main dish**

Japanese Black Beef Sirloin and Anno Yam  
with Ohisama Merlot

### **Meal**

Fish Sauce Goto Udon Noodles

### **Seasonai sweetness**

Ruby Carmelized Yame Hojicha (Roasted  
Tea) Ice Cream



DINNER

¥ 20000

November 9dishes

**First dish**

Autumn Salmon Salmon Roe with  
Persimmon Vinaigrette

**Second dish**

Ezo Abalone with Yuba (Tofu Skin) and  
Shuto (Pickled Seafood)

**Third dish**

Common Octopus and Taro with Sea Lettuce  
Butter Sauce

**Fourth dish**

Scallop and Ancient Rice Risotto

**Fish dish**

Shimotsuki (November) Fresh Fish and  
Mushroom Filling with Citrus Aroma

**Granite**

Pomegranate

**Main dish**

A5 Hida Beef Sirloin and Anno Yam with  
Ohisama Merlot

**Meal**

Fish Sauce Goto Udon Noodles

**Seasonai sweetness**

Ruby Carmelized Yame Hojicha (Roasted  
Tea) Ice Cream