



## DINNER

March 7dishes

¥ 10000

### First dish

Clam Broth, Sakura Sea Bream Temari Sushi,  
Bamboo Shoots in Japanese Pepper Miso

### Second dish

Seared Spanish Mackerel with Gyokuro Tea  
Plantain Lilies

### Third dish

Sakhalin Surf Clam with Watercress and  
Yuzu Pepper

### Fish dish

Yayoi (March) Fresh Fish with Spring Onion  
and Butterbur Stalks

### Main dish

Grilled domestic beef cuttlefish with Siberian  
Onion and Rice Malt

### Meal

Goto Udon Noodles with Oilseed Blossoms

### Seasonal sweetness

Cherry Blossom and Strawberry Fromage

tea



## DINNER

March 8dishes

¥ 13000

### First dish

Clam Broth, Grilled clams, Sakura Sea Bream  
Temari Sushi, Bamboo Shoots in Japanese  
Pepper Miso

### Second dish

Seared Spanish Mackerel with Gyokuro Tea  
Plantain Lilies

### Third dish

Sakhalin Surf Clam with Watercress and  
Yuzu Pepper

### Fourth dish

Local Clam with Ancient Rice Risotto

### Fish dish

Yayoi (March) Fresh Fish with Spring Onion  
and Butterbur Stalks

### Main dish

Grilled domestic beef cuttlefish with Siberian  
Onion and Rice Malt

### Meal

Goto Udon Noodles with Clam

### Seasonal sweetness

Cherry Blossom and Strawberry Fromage

tea

Small sweets



## DINNER

March 8dishes

¥ 20000

### First dish

Clam Broth, Sakura Sea Bream Temari Sushi,  
Bamboo Shoots in Japanese Pepper Miso

### Second dish

Seared Spanish mackerel, caviar, refined  
green tea, mountain plantain lily

### Third dish

Sakhalin Surf Clam with Watercress and  
Yuzu Pepper

### Fourth dish

Local Clam with Ancient Rice Risotto

### Fish dish

Yayoi (March) Fresh Fish with scallop, Spring  
Onion and Butterbur Stalks

### Main dish

Grilled Japanese black beef sirloin with  
Siberian Onion and Rice Malt

### Meal

Goto Udon Noodles with Oilseed Blossoms

### Seasonal sweetness

Cherry Blossom and Strawberry Fromage

tea

Small sweets