



## DINNER

April 7dishes

### First dish

Pureed spring cabbage soup

High-sugar tomato and Edo Kaijo

Plum Wine

Firefly squid and yolk vinegar

### Second dish

Cherry salmon, white asparagus,  
and watercress

### Third dish

Clam, bamboo shoot, and udo salad  
plant

### Fish dish

Fresh April fish and fennel

### Main dish

Duck loin, butterbur scape with miso,  
and sake lees

### Meal

Goto udon noodles and sakura shrimps

### Seasonal sweetness

Bankan citrus, white sesame,  
and fromage blanc

tea



## DINNER

April 8dishes

### First dish

Pureed spring cabbage soup

High-sugar tomato and Edo Kaijo

Plum Wine

Firefly squid and yolk vinegar

Clam Broth

### Second dish

Cherry salmon, white asparagus,  
and watercress

### Third dish

Clam, bamboo shoot, and udo salad  
plant

### Fourth dish

Ancient rice risotto with Japanese beef  
shank

### Fish dish

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

### Main dish

Japanese beef sirloin cap, butterbur  
scape with miso, and sake lees

### Meal

Goto Udon Noodles with Clam

### Seasonal sweetness

Bankan citrus, white sesame,  
and fromage blanc

tea



## DINNER

April 8dishes

### First dish

Pureed spring cabbage soup  
High-sugar tomato and Edo Kaijo  
Plum Wine  
Firefly squid and yolk vinegar

### Second dish

Cherry salmon, white asparagus,  
and watercress

### Third dish

Clam, bamboo shoot, and udo salad  
plant

### Fourth dish

Ancient rice risotto with Japanese beef  
shank

### Fish dish

Fresh April fish, scallop adductor  
muscle,  
and fennel

### Main dish

Kuroge Wagyu Beef sirloin, butterbur  
scape with miso, and sake lees

### Meal

Goto udon noodles and sakura shrimps

### Seasonal sweetness

Bankan citrus, white sesame,  
and fromage blanc

tea