

May 7dishes

First dish

Green pea puree Red bream temari-zushi Sesame tofu

Second dish

First bonito of the season and sea lettuce

Third dish

May vegetables and Japanese pepper miso

Fish dish

May fresh fish and heshiko (mackerel pickled in rice bran paste)

Main dish

Kurobuta pork shoulder and soy sauce rice malt with new burdock

Meal

Goto udon and shijimi clams

Seasonal sweetness

Melon, yogurt, and matcha



May 8dishes

First dish

Green pea puree Red bream temari-zushi Sesame tofu Clam Broth

Second dish

First bonito of the season and sea lettuce

Third dish

Clam, bamboo shoot, and udo salad plant

Fourth dish

Ancient rice risotto and salmon roe

Fish dish

May fresh fish and heshiko (mackerel pickled in rice bran paste)

Main dish

Japanese beef aitchbone and soy sauce rice malt with new burdocks

Meal

Goto Udon Noodles with Clam

Seasonal sweetness

Melon, yogurt, and matcha



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Third dish

Clam, bamboo shoot, and udo salad plant

Fourth dish

Ancient rice risotto and salmon roe

Fish dish

May fresh fish and heshiko (mackerel pickled in rice bran paste)

Main dish

Japanese beef aitchbone and soy sauce rice malt with new burdocks

Meal

Goto udon and shijimi clams

Seasonal sweetness

Melon, yogurt, and matcha



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Second dish

First bonito of the season and sea lettuce

Third dish

Clam, bamboo shoot, and udo salad plant

Fourth dish

Ancient rice risotto and salmon roe

Fish dish

May fresh fish, scallops, and heshiko (mackerel pickled in rice bran paste)

Main dish

Japanese beef sirloin and soy sauce rice malt with new burdocks

Meal

Goto udon and shijimi clams

Seasonal sweetness

Melon, yogurt, and matcha