



DINNER

¥10,000

August 7dishes

First dish

White eggplant with okra and Gagome kelp

Cream cheese tofu with beetroot

Edamame croquette

Pickled cherry tomatoes in light vinegar

Barracuda temari sushi

Grilled duck in yuzu soy marinade, served with fig and sesame Rikyu sauce

Second dish

Salt-cured amberjack with watermelon

Third dish

Fried pike conger with white gourd and plum vinegar

Fish dish

Grilled seasonal fish with nori (isobeyaki style) and simmered sweet long pepper

Main dish

Grilled Tokachi Dorobuta pork on green magnolia leaf with green yuzu miso

Meal

Goto-style udon with free-range egg and summer truffle

Seasonal sweetness

Banana, Yame tea, and chocolate-infused sweet bean paste

tea



DINNER

August 8dishes

¥13,000

First dish

White eggplant with okra and Gagome kelp

Cream cheese tofu with beetroot

Edamame croquette

Pickled cherry tomatoes in light vinegar

Barracuda temari sushi

Grilled duck in yuzu soy marinade, served with fig and sesame Rikyu sauce

Second dish

Salt-cured amberjack with watermelon

Third dish

Fried pike conger with white gourd and plum vinegar

Fourth dish

Heirloom rice risotto with grilled Japanese tiger prawn

Fish dish

Grilled seasonal fish with nori (isobe-yaki style) and simmered sweet long pepper

Main dish

Kuroge Wagyu ribeye grilled on green magnolia leaf with green yuzu miso

Meal

Goto-style udon with free-range egg and summer truffle

Seasonal sweetness

Banana, Yame tea, and chocolate-infused sweet bean paste

tea



DINNER

¥18,000

August 8dishes

First dish

White eggplant with okra and Gagome kelp

Cream cheese tofu with beetroot

Edamame croquette

Pickled cherry tomatoes in light vinegar

Barracuda temari sushi

Grilled duck in yuzu soy marinade, served with fig and sesame Rikyu sauce

Second dish

Salt-cured amberjack with watermelon

Third dish

Fried pike conger with white gourd and plum vinegar

Fourth dish

Heirloom rice risotto with grilled Japanese tiger prawn

Fish dish

Grilled seasonal fish with nori (isobe-yaki style) and simmered sweet long pepper

Main dish

Hida Wagyu sirloin grilled on green magnolia leaf with green yuzu miso

Meal

Goto-style udon with free-range egg and summer truffle

Seasonal sweetness

Banana, Yame tea, and chocolate-infused sweet bean paste

tea