



DINNER ¥10,000

September 7dishes

First dish

Kyoaka-Jidori Chicken Skewers with
Black Shichimi Seasoning Salt
Greeneye Fish, Nanbanzuke Style
Shiitake Mushroom Shuto (Fermented
Fish)
Pureed Butternut Squash
Deep-Fried Small Shrimp from Aosato
Seasonal Fruit, Shiraae Style

Second dish

Straw-smoked dried bonito, chives and
matured soy sauce koji

Third dish

Chawanmushi Egg Custard, Sesame
Tofu, Pork Cartilage

Fish dish

September Fresh Fish, Lotus root cooked
in a savory dashi sauce with bonito flakes

Main dish

Grilled Domestic Top Sirloin Cap in Soy
Sauce-Based Broth, Free-Range Eggs

Meal

Autumn Eggplant and Myoga Goto Udon
Noodles

Seasonal sweetness

Dried Persimmons with Cream Cheese in
Sweet Vinegar

tea



DINNER

September 8dishes

¥13,000

First dish

Kyoaka-Jidori Chicken Skewers with
Black Shichimi Seasoning Salt
Greeneye Fish, Nanbanzuke Style
Shiitake Mushroom Shuto (Fermented
Fish)

Pureed Butternut Squash
Deep-Fried Small Shrimp from Aosato
Seasonal Fruit, Shiraae Style

Second dish

Straw-smoked dried bonito, chives and
matured soy sauce koji

Third dish

Chawanmushi Egg Custard, Sesame
Tofu, Pork Cartilage

Fourth dish

Duck and Buckwheat Risotto

Fish dish

September Fresh Fish, Lotus root cooked
in a savory dashi sauce with bonito flakes

Main dish

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

Meal

Autumn Eggplant and Myoga Goto Udon
Noodles

Seasonal sweetness

Dried Persimmons with Cream Cheese
in Sweet Vinegar



DINNER

¥18,000

September 8dishes

First dish

Kyoaka-Jidori Chicken Skewers with
Black Shichimi Seasoning Salt
Greeneye Fish, Nanbanzuke Style
Shiitake Mushroom Shuto (Fermented
Fish)
Pureed Butternut Squash
Deep-Fried Small Shrimp from Aosato
Seasonal Fruit, Shiraae Style

Second dish

Straw-smoked dried bonito, chives and
matured soy sauce koji

Third dish

Chawanmushi Egg Custard, Sesame
Tofu, Pork Cartilage

Fourth dish

Duck and Buckwheat Risotto

Fish dish

September Fresh Fish, Lotus root cooked
in a savory dashi sauce with bonito flakes

Main dish

Hida Beef Sirloin in Soy Sauce-Based
Broth, Free-Range Eggs

Meal

Autumn Eggplant and Myoga Goto Udon
Noodles

Seasonal sweetness

Dried Persimmons with Cream Cheese in
Sweet Vinegar

tea