



DINNER

¥ 10,000

October 7dishes

First dish

Shabu-Style Yellowtail in Roasted Tea
and Chiri Vinegar

Second dish

Salmon Roe Sushi
Nagaimo (Chinese Yam) Grilled with
Sea Urchin Miso
Cream Cheese Tofu with Persimmon
Raw Peanuts
Deep-Fried Burdock Sticks with
Volcanic Red Clay Salt
Simmered Tender Beef Cheek

Third dish

Lotus Root Mochi Cake in Starchy
Crab Sauce

Fish dish

Cedar Plank-Grilled Seasonal October
Fish with Hebesu Citrus

Main dish

Matsutake-Scented Grilled Kirishima
Olive Red Pork with Hishio Paste

Meal

Manila Clams and Sea Lettuce Goto
Udon Noodles

Seasonal sweetness

Figs with Mascarpone, Mugwort, and
Black Pepper

tea



DINNER

October 8dishes

¥ 13,000

First dish

Shabu-Style Yellowtail in Roasted Tea
and Chiri Vinegar

Second dish

Salmon Roe Sushi

Nagaimo (Chinese Yam) Grilled with Sea
Urchin Miso

Cream Cheese Tofu with Persimmon

Raw Peanuts

Deep-Fried Burdock Sticks with Volcanic
Red Clay Salt

Simmered Tender Beef Cheek

Third dish

Lotus Root Mochi Cake in Starchy Crab
Sauce

Fourth dish

Conger Eel and Fresh Nori Seaweed on
Baked Risotto of Ancient-Grain Rice

Fish dish

Cedar Plank-Grilled Seasonal October
Fish with Hebesu Citrus

Main dish

Matsutake-Scented Grilled Domestic
Beef Sirloin with Hishio Paste

Meal

Manila Clams and Sea Lettuce Goto
Udon Noodles

Seasonal sweetness

Figs with Mascarpone, Mugwort, and
Black Pepper

tea



DINNER

¥ 18,000

October 8dishes

First dish

Shabu-Style Yellowtail in Roasted Tea
and Chiri Vinegar

Second dish

Salmon Roe Sushi
Nagaimo (Chinese Yam) Grilled with Sea
Urchin Miso
Cream Cheese Tofu with Persimmon
Raw Peanuts
Deep-Fried Burdock Sticks with Volcanic
Red Clay Salt
Simmered Tender Beef Cheek

Third dish

Lotus Root Mochi Cake in Starchy Crab
Sauce

Fourth dish

Conger Eel and Fresh Nori Seaweed on
Baked Risotto of Ancient-Grain Rice

Fish dish

Cedar Plank-Grilled Seasonal October
Fish with Hebesu Citrus

Main dish

Matsutake-Scented Grilled Sendai Sirloin
with Hishio Paste

Meal

Manila Clams and Sea Lettuce Goto
Udon Noodles

Seasonal sweetness

Figs with Mascarpone, Mugwort, and
Black Pepper

tea