



DINNER

¥ 10,000

January 7dishes

**First dish**

Cream cheese tofu – apple

Lotus root tempura – shiitake salt

Red turnip purée

Leaf wasabi marinated in soy malt

Fresh grated wild yam – red vinegar rice

Local chicken – seri

Gizzard shad – sudachi marinade

**Second dish**

Pen shell clam – three-year barrel-aged  
soy sauce

**Third dish**

Hairy crab, whole-grain croquette,  
celeriac

**Fish dish**

Pacific cod – spinach – karasumi

**Main dish**

Mogami duck breast, meat sauce with  
black olives, Edo-style herbs

**Meal**

Goto Udon, Truffle, Kamatama

**Seasonal sweetness**

Kiyomi orange, soy milk, ricotta cheese,  
ginger

tea



DINNER

¥ 15,000

January 8dishes

**First dish**

Cream cheese tofu – apple

Lotus root tempura – shiitake salt

Red turnip purée

Leaf wasabi marinated in soy malt

Fresh grated wild yam – red vinegar rice

Local chicken – seri

Gizzard shad – sudachi marinade

**Second dish**

Pen shell clam – three-year barrel-aged soy sauce

**Third dish**

Hairy crab, whole-grain croquette, celeriac

**Fourth dish**

Kuwana clam, ancient-grain rice risotto

**Fish dish**

Grilled golden-eyed snapper with scales, scallops, Kujo leeks, shellfish broth

**Main dish**

Kuroge Wagyu sirloin, meat sauce with black olives, Edo-style herbs

**Meal**

Goto Udon, Truffle, Kamatama

**Seasonal sweetness**

Kiyomi orange, soy milk, ricotta cheese, ginger

tea



## DINNER

¥ 18,000

January 8dishes

### First dish

Cream cheese tofu – apple  
Lotus root tempura – shiitake salt  
Red turnip purée  
Leaf wasabi marinated in soy malt  
Fresh grated wild yam – red vinegar rice  
Local chicken – seri  
Gizzard shad – sudachi marinade

### Second dish

Pen shell clam – three-year barrel-aged soy sauce

### Third dish

Hairy crab, whole-grain croquette, celeriac

### Fourth dish

Kuwana clam, ancient-grain rice risotto

### Fish dish

Grilled golden-eyed snapper with scales, scallops, Kujo leeks, shellfish broth

### Main dish

Sendai beef sirloin, meat sauce with black olives, Edo-style herbs

### Meal

Goto Udon, Truffle, Kamatama

### Seasonal sweetness

Kiyomi orange, soy milk, ricotta cheese, ginger

tea