



DINNER

¥ 10,000

March 7dishes

**First dish**

Cream cheese tofu fruit tomatoes  
Sakura shrimp broccoli  
Yellow chives ohitashi  
Clams mitsuba  
Ark shell red vinegar miso-ae  
Bamboo shoot and wakame rice  
Bimeiton pork seared watercress  
miso

**Second dish**

Cherry sea bream udo cherry  
blossom

**Third dish**

Turban shell grilled

**Fish dish**

Yayoi seasonal fish white asparagus  
daikon egg yolk vinegar

**Main dish**

Lamb, wild garlic, fermented spring  
cabbage

**Meal**

Ago dashi Goto udon camellia oil

**Seasonal sweetness**

Hyuganatsu wasanbon yogurt

tea



DINNER

¥ 13,000

March 8dishes

**First dish**

Cream cheese tofu fruit tomatoes  
Sakura shrimp broccoli  
Yellow chives ohitashi  
Clams mitsuba  
Ark shell red vinegar miso-ae  
Bamboo shoot and wakame rice  
Bimeiton pork seared watercress  
miso

**Second dish**

Cherry sea bream udo cherry  
blossom

**Third dish**

Turban shell grilled

**Fourth dish**

Whale red meat mountain wasabi

**Fish dish**

Yayoi seasonal fish white asparagus  
daikon egg yolk vinegar

**Main dish**

Japanese Black Beef, Wild Garlic,  
Fermented Spring Cabbage

**Meal**

Ago dashi Goto udon camellia oil

**Seasonal sweetness**

Hyuganatsu wasanbon yogurt

tea



DINNER

¥ 18,000

March 8dishes

**First dish**

Cream cheese tofu fruit tomatoes  
Sakura shrimp broccoli  
Yellow chives ohitashi  
Clams mitsuba  
Ark shell red vinegar miso-ae  
Bamboo shoot and wakame rice  
Bimeiton pork seared watercress  
miso

**Second dish**

Cherry sea bream udo cherry  
blossom

**Third dish**

Turban shell grilled

**Fourth dish**

Whale red meat mountain wasabi

**Fish dish**

Yayoi seasonal fish white asparagus  
daikon egg yolk vinegar

**Main dish**

Sendai beef fillet, wild garlic,  
fermented spring cabbage

**Meal**

Ago dashi Goto udon camellia oil

**Seasonal sweetness**

Hyuganatsu wasanbon yogurt

tea