



DINNER

¥ 10,000

April 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

April 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

April 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