



DINNER

¥ 10,000

May 7dishes

First dish

Sweet tomatoes and watershield

Grilled asparagus ohitashi (boiled in
soysauce)

Young sweetfish deep-fried with non-
glutinous rice-flour, served with sansho
pepper salt

Bamboo shoots pickled in Saikyo miso

Oven-baked unhusked baby corn

Cream cheese, tofu, and ume plum

Second dish

Scallops with white asparagus and Yame
tea

Third dish

Straw-flamed bonito with mizunasu
eggplant and myoga ginger broth

Fish dish

May fish with red eggplant and red miso

Main dish

Kinkaton pork with honey and Yame tea

Meal

Ago dashi Goto udon camellia oil

Seasonal sweetness

Kawachi-bankan pomelo with kinako
(soybean flour)

tea



DINNER

¥ 13,000

May 8dishes

First dish

Sweet tomatoes and watershield
Grilled asparagus ohitashi (boiled in
soysauce)
Young sweetfish deep-fried with non-
glutinous rice-flour, served with sansho
pepper salt
Bamboo shoots pickled in Saikyo miso
Oven-baked unhusked baby corn
Cream cheese, tofu, and ume plum

Second dish

Scallops with white asparagus and Yame
tea

Third dish

Straw-flamed bonito with mizunasu
eggplant and myoga ginger broth

Fourth dish

Free-range egg with snow crab and
Japanese mountain yam

Fish dish

May fish with red eggplant and red miso

Main dish

Japanese Black Wagyu Beef, Honey,
Yamecha Tea

Meal

Ago dashi Goto udon camellia oil

Seasonal sweetness

Kawachi-bankan pomelo with kinako
(soybean flour)

tea



DINNER

¥ 18,000

May 8dishes

First dish

Sweet tomatoes and watershield
Grilled asparagus ohitashi (boiled in
soysauce)
Young sweetfish deep-fried with non-
glutinous rice-flour, served with sansho
pepper salt
Bamboo shoots pickled in Saikyo miso
Oven-baked unhusked baby corn
Cream cheese, tofu, and ume plum

Second dish

Scallops with white asparagus and Yame
tea

Third dish

Straw-flamed bonito with mizunasu
eggplant and myoga ginger broth

Fourth dish

Free-range egg with snow crab and
Japanese mountain yam

Fish dish

May fish with red eggplant and red miso

Main dish

Sendai beef fillet with honey and Yame
tea

Meal

Ago dashi Goto udon camellia oil

Seasonal sweetness

Kawachi-bankan pomelo with kinako
(soybean flour)

tea