



DINNER

¥ 10,000

June 7dishes

First dish

- Cream Cheese Tofu with Red Shiso
- Zucchini with Fermented Black Beans
- Squid with Gagome Kombu
- Edamame & Tofu Skin Salad
- Octopus with Black Vinegar
- Simmered Winter Melon

Second dish

Smoked Ayu & Ayu Sushi

Third dish

Conger Eel Tempura with Beans

Fish dishJune

Seasonal Fish with Fig & Red Currant

Main dish

Local Free-Range Jidori Chicken:
Charcoal-Grilled with Manganji Peppers
& Sansho Pepper

Meal

Goto Udon Noodles with Mizunasu
Eggplant & Myoga Ginger

Seasonal sweetness

Pineapple, coconut, sansho pepper

tea



DINNER

¥ 13,000

June 8dishes

First dish

- Cream Cheese Tofu with Red Shiso
- Zucchini with Fermented Black Beans
- Squid with Gagome Kombu
- Edamame & Tofu Skin Salad
- Octopus with Black Vinegar
- Simmered Winter Melon

Second dish

Smoked Ayu & Ayu Sushi

Third dish

Conger Eel Tempura with Beans

Fourth dish

Free-Range Egg, Premium Snow Crab & Tomato

Fish dish

June Seasonal Fish with Fig & Red Currant

Main dish

Kuroge Wagyu Sirloin: Charcoal-Grilled with Manganji Peppers & Sansho Pepper

Meal

Goto Udon Noodles with Mizunasu Eggplant & Myoga Ginger

Seasonal sweetness

Pineapple, coconut, sansho pepper

tea



DINNER

¥ 18,000

June 8dishes

First dish

- Cream Cheese Tofu with Red Shiso
- Zucchini with Fermented Black Beans
- Squid with Gagome Kombu
- Edamame & Tofu Skin Salad
- Octopus with Black Vinegar
- Simmered Winter Melon

Second dish

Smoked Ayu & Ayu Sushi

Third dish

Conger Eel Tempura with Beans

Fourth dish

Free-Range Egg, Premium Snow Crab & Tomato

Fish dish

June Seasonal Fish with Fig & Red Currant

Main dish

Sendai Beef Tenderloin: Charcoal-Grilled with Manganji Peppers & Sansho Pepper

Meal

Goto Udon Noodles with Mizunasu Eggplant & Myoga Ginger

Seasonal sweetness

Pineapple, coconut, sansho pepper

tea