



DINNER

¥ 10,000

July 7dishes

First dish

- Cream Cheese Tofu with White Peach
- Tea-Poached Octopus with Vinegared Mozuku Seaweed
- Kamo Eggplant with Hakkaisan Sake Kasu Miso
- Bitter Melon & Chicken Tsukune Gratin
- Roasted Corn Purée Soup
- Eel & Cucumber Salad

Second dish

Kuruma Prawn with Figs & Muscat Grapes

Third dish

Nori-Battered Pike Conger with Summer Vegetables in Sweet Vinegar

Fish dish

June
July Seasonal Fish, Malabar Spinach, Lotus Root, Scallop

Main dish

Hinai Heritage Chicken with Black Garlic and Kaga Cucumber

Meal

Goto Udon Noodles with Yuzu, Junsai, & Sea Urchin

Seasonal sweetness

White Peach & Almond Jelly with Japanese Black Tea

tea



DINNER

¥ 13,000

July 8dishes

First dish

- Cream Cheese Tofu with White Peach
- Tea-Poached Octopus with Vinegared Mozuku Seaweed
- Kamo Eggplant with Hakkaisan Sake Kasu Miso
- Bitter Melon & Chicken Tsukune Gratin
- Roasted Corn Purée Soup
- Eel & Cucumber Salad

Second dish

Kuruma Prawn with Figs & Muscat Grapes

Third dish

Nori-Battered Pike Conger with Summer Vegetables in Sweet Vinegar

Fourth dish

Free-Range Egg, Winter Melon, & Abalone

Fish dish

July Seasonal Fish, Malabar Spinach, Lotus Root, Scallop

Main dish

Kuroge Wagyu Beef with Black Garlic & Kaga Cucumber

Meal

Goto Udon Noodles with Yuzu, Junsai, & Sea Urchin

Seasonal sweetness

White Peach & Almond Jelly with Japanese Black Tea

tea



DINNER

¥ 18,000

July 8dishes

First dish

- Cream Cheese Tofu with White Peach
- Tea-Poached Octopus with Vinegared Mozuku Seaweed
- Kamo Eggplant with Hakkaisan Sake Kasu Miso
- Bitter Melon & Chicken Tsukune Gratin
- Roasted Corn Purée Soup
- Eel & Cucumber Salad

Second dish

Kuruma Prawn with Figs & Muscat Grapes

Third dish

Nori-Battered Pike Conger with Summer Vegetables in Sweet Vinegar

Fourth dish

Free-Range Egg, Winter Melon, & Abalone

Fish dishJune

July Seasonal Fish, Malabar Spinach, Lotus Root, Scallop

Main dish

Sendai Beef Tenderloin with Black Garlic & Kaga Cucumber

Meal

Goto Udon Noodles with Yuzu, Junsai, & Sea Urchin

Seasonal sweetness

White Peach & Almond Jelly with Japanese Black Tea

tea