DINNER ¥10,000

August 7dishes

First dish
・Cream Cheese Tofu with Japanese Plum
・Myoga Ginger and Gagome Kelp
・Tomato and Ginger
・Yuan-Marinated Duck with Fig
・Sweet Shrimp Rolled in Tororo Kelp
・Okinawan Yellow Cucumber with Hakkaisan Sake Lees Miso

Second dish
Seared Cutlassfish with Sweet Tomato and Shiso

Third dish
Eel, Kamo Eggplant and Sansho Pepper

Fish dishJune
August Fresh Fish – Kabosu

Main dish
Kinka pork, corn

Meal
Goto Udon Noodles with Perilla Leaf

Seasonal sweetness
Watermelon ice cream

tea

DINNER ¥13,000

August 8dishes

First dish
・Cream Cheese Tofu with Japanese Plum
・Myoga Ginger and Gagome Kelp
・Tomato and Ginger
・Yuan-Marinated Duck with Fig
・Sweet Shrimp Rolled in Tororo Kelp
・Okinawan Yellow Cucumber with Hakkaisan Sake Lees Miso

Second dish
Seared Cutlassfish with Sweet Tomato and Shiso

Third dish
Eel, Kamo Eggplant and Sansho Pepper

Fourth dish
Egg-crusted chicken neck meat, okra, and mountain wasabi

Fish dishJune
August Fresh Fish – Kabosu

Main dish
Japanese Black Wagyu Beef, Corn

Meal
Goto Udon Noodles with Perilla Leaf

Seasonal sweetness
Watermelon ice cream

tea

DINNER

¥ 18,000

August 8dishes

First dish
・Cream Cheese Tofu with Japanese Plum
・Myoga Ginger and Gagome Kelp
・Tomato and Ginger
・Yuan-Marinated Duck with Fig
・Sweet Shrimp Rolled in Tororo Kelp
・Okinawan Yellow Cucumber with Hakkaisan Sake Lees Miso

Second dish
Seared Cutlassfish with Sweet Tomato and Shiso

Third dish
Eel, Kamo Eggplant and Sansho Pepper

Fourth dish
Egg-crusted chicken neck meat, okra, and mountain wasabi

Fish dishJune
August Fresh Fish – Kabosu

Main dish
Sendai beef fillet, corn

Meal
Goto Udon Noodles with Perilla Leaf

Seasonal sweetness
Watermelon ice cream

tea