DINNER ¥10,000

September 7dishes

First dish

・Cream cheese tofu with salted lemon
・Butternut squash puree soup
・Autumn salmon rice with salmon roe
・Chicken liver matsukaze terrine
・Ginkgo nut kakiage fritter
・Sweetfish with roe, simmered in sweet soy sauce

Second dish

Charcoal-seared rich bonito with fermented bonito innards and wasabi

Third dish

Deep-fried conger eel with crispy rice crumb and sesame tofu

Fish dishJune

Fish of September with peanut miso and taro

Main dish

Local chicken soup with matsutake mushroom and grilled spring onion

Meal

Goto udon with grilled eggplant and dried tuna flakes from Wadakyu

Seasonal sweetness

Persimmon with osmanthus

tea

DINNER

¥ 13,000

September　8dishes

First dish
・Cream cheese tofu with salted lemon
・Butternut squash puree soup
・Autumn salmon rice with salmon roe
・Chicken liver matsukaze terrine
・Ginkgo nut kakiage fritter
・Sweetfish with roe, simmered in sweet soy sauce

Second dish
Charcoal-seared rich bonito with fermented bonito innards and wasabi

Third dish
Deep-fried conger eel with crispy rice crumb and sesame tofu

Fourth dish
Steamed egg custard with chicken neck meat and mushrooms

Fish dishJune
Fish of September with peanut miso and taro

Main dish
Japanese wagyu beef soup with matsutake mushroom and grilled spring onion

Meal
Goto udon with grilled eggplant and dried tuna flakes from Wadakyu

Seasonal sweetness
Persimmon with osmanthus

tea

DINNER

¥ 18,000

September 8dishes

First dish
・Cream cheese tofu with salted lemon
・Butternut squash puree soup
・Autumn salmon rice with salmon roe
・Chicken liver matsukaze terrine
・Ginkgo nut kakiage fritter
・Sweetfish with roe, simmered in sweet soy sauce

Second dish
Charcoal-seared rich bonito with fermented bonito innards and wasabi

Third dish
Deep-fried conger eel with crispy rice crumb and sesame tofu

Fourth dish
Steamed egg custard with chicken neck meat and mushrooms

Fish dishJune
Fish of September with peanut miso and taro

Main dish
Sendai beef soup with matsutake mushroom and grilled spring onion

Meal
Goto udon with grilled eggplant and dried tuna flakes from Wadakyu

Seasonal sweetness
Persimmon with osmanthus

tea