DINNER ¥10,000

October 7dishes

First dish

・Cream Cheese Tofu with Pear
・Seared Pacific Saury with White Leek & Red Daikon
・Mussels with Vinegar Miso Dressing
・Celeriac
・Mushrooms Infused with Bonito Gut Dashi
・Persimmon with Tofu Sesame Dressing
・Fried Yam Bulbils

Second dish

Autumn Sea Bream with Kombu Dashi

Third dish

Squid & Mushrooms

Fish dishJune

Seasonal Fish, Turnip & Wasabi Pickles

Main dish

Matsusaka Pork, Girolle Mushrooms & Sweet Yubeshi Rice Cake

Meal

Goto Udon with Black-Skinned Pumpkin & Black Shichimi Spice

Seasonal sweetness

Apple with Saikyo Miso & Ginger

tea

DINNER ¥13,000

October 8dishes

First dish
・Cream Cheese Tofu with Pear
・Seared Pacific Saury with White Leek & Red Daikon
・Mussels with Vinegar Miso Dressing
・Celeriac
・Mushrooms Infused with Bonito Gut Dashi
・Persimmon with Tofu Sesame Dressing
・Fried Yam Bulbils

Second dish
Autumn Sea Bream with Kombu Dashi

Third dish
Squid & Mushrooms

Fourth dish
Tamajimushi (chawanmushi without fillings) with chicken neck and burdock root

Fish dishJune
Seasonal Fish, Turnip & Wasabi Pickles

Main dish
Black Wagyu Beef, Girolle Mushrooms & Sweet Yubeshi Rice Cake

Meal
Goto Udon with Black-Skinned Pumpkin & Black Shichimi Spice

Seasonal sweetness
Apple with Saikyo Miso & Ginger

tea



DINNER

¥ 18,000

October 8dishes

First dish
・Cream Cheese Tofu with Pear
・Seared Pacific Saury with White Leek & Red Daikon
・Mussels with Vinegar Miso Dressing
・Celeriac
・Mushrooms Infused with Bonito Gut Dashi
・Persimmon with Tofu Sesame Dressing
・Fried Yam Bulbils

Second dish
Autumn Sea Bream with Kombu Dashi

Third dish
Squid & Mushrooms

Fourth dish
Tamajimushi (chawanmushi without fillings) with chicken neck and burdock root

Fish dishJune
Seasonal Fish, Turnip & Wasabi Pickles

Main dish
Sendai Beef Fillet, Girolle Mushrooms & Sweet Yubeshi Rice Cake

Meal
Goto Udon with Black-Skinned Pumpkin & Black Shichimi Spice

Seasonal sweetness
Apple with Saikyo Miso & Ginger

tea