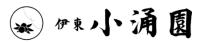
Light Kaiseki Course



Summer Menu from June (2024)

Appetizers	: Eggplant and Herring with Katsuobushi
	Tomato Chawan-Mushi with Basil (Unsweetened egg custard with Dashi)
	White Gourd with Junsai in Uma-Dashi
	Roast Shrimp and Broccoli with Sea Urchin Egg Miso & Edamame Cream
Sashimi	: Aori Squid, Pacific Barrelfish, Tuna
Hibachi	: Fujinokuni Pork Lemon Pot with Shimeji Mashroom, Tofu, Spinach, and
	Paprika (on brazier)
Nimono	: Simmered Gold Eye Snapper with Burdog Root, Small Taro Potato, Shredded
Tomewan	Scallion
Shokuji	: Izu Miso Soup
Dessert	: White Rice with Pickles
	: Mizu-Yokan



*The menu may change due to the availability of ingredients.