

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 Mushroom, Tofu, Spinach, and
Paprika (on brazier)
- Nimono : Simmered Gold Eye Snapper with Burdock 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.