

## *Head Chef's Recommendation*

### *Kaiseki Course*

#### *Summer Menu from June (2024)*

- Appetizers : Sashimi- Horse Mackerel, Pacific Barrelfish, Tuna  
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
- Hibachi : Fujinokuni Pork Lemon Pot with Shimeji Mashroom, Tofu, Spinach, and  
Paprika (on brazier)
- Nimono : Simmered Whole Gold Eye Snapper and Vegetables, Shredded Scallion
- Yakimono : Abalone Steamed Steak with Lemon Butter
- Tomewan : Izu Miso Soup
- Shokuji : White Rice Cooked and Served in Earthen Pot
- Otomo : Wood Ear Mushroom in Hot Sesame Oil and Pickles
- Desserts : Three Assorted Desserts



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