

Summer Menu from June (2024)

- Sakisui : Cold Onion Soup with Parsley
- Appetizers : A Sushi Ball in Chinese Lantern, Fig with Edamame Cream, Eggplant with Miso Meat Sauce, White Gourd with Junsai in Uma-Dashi, Grilled Sand Borer
- Sashimi : Horse Mackerel, White Meat Fish, Tuna
- Hibachi : Lobster Pot with Myoga, Tofu, Red Core Daikon Radish, Spinach, Yellow Zucchini, Lotus Root (on brazier)
- Main Dish : Select one dish from Meat, Fish or Shellfish dish below
[Meat] Seared Beef Loin (with Chinese Yam, Asparagus, Red Paprika, Citrus Sudachi, Sliced Onion, Grated Daikon with Red Chili, Sansho Sauce, Yuzu Salt, Watercress)
[Fish] Grilled Mackerel, Grilled Edamame, Grated Daikon, Citrus Sudachi, Hajikami
[Shellfish] Abalone Steak with Lemon Butter
- Nimono : Simmered Whole Gold Eye Snapper and Vegetables, Shredded Scallion
- Tomewan : Izu Miso Soup
- Shokuji : White Rice Cooked and Served in Earthen Pot
- Otomo : Ume Chirimen, Wood Ear Mushroom in Hot Sesame Oil, and Pickles
- Desserts : Selectable Desserts – Sasakuzu cream, Coffee Jelly, Orange Cake, Fruits, Lemon Kuzukiri



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