



水無月 June

-食前酒 Pallet Cleanser-

梅酒 Japanese Plum Wine

-先八寸 Hassun-

季節の盛り合わせ Seasonal Appetizers

-鰻 Soup-

鰻梅肉といんげん豆

"Hamo" Conger Eel W/ Umeboshi in Dashi Soup

-造里 Fresh Fish-

真鯛慈味醤油

"Madai" Japanese Red Snapper

鱸

"Suzuki" Japanese Seabass

-箸休め Soba-

自家製手打ち蕎麦 いくらおろし

House Made Soba W/ "Ikura" Salmon Roe & Daikon Radish

-焚合 Simmered Dish-

和牛しゃぶしゃぶ

Wagyu, King Crab Shabu Sahbu

-焼き物 Grilled Dish-

縞鯔塩焼き

Grilled "Shima Aji" Wild Japanese Stripe Jack

-酢の物 Sunomono-

糸もずくと海老

"Mozuku" Seaweed & Shrimp in Dashi Vinaigrette Sauce

-ご飯 Rice Dish-

鮑ご飯、蓮根、ズッキーニ、鮑肝ソース

Abalone, Lotus Root, Zucchini w/ Liver Sauce

Japanese Pickles

Miso Soup

ななつぼし白ごはん

明太子、卵黄醤油付け、ちりめん山椒

Hokkaido White Rice Nanatsuboshi

With choice of

Mentaiko, Marinated Egg Yolk or

Kyoto Style Dried Baby Sardine With Sansho

-氷菓子 Dessert-

季節の果物 Seasonal Fruits

-お茶 Matcha & Tea Snack-