

À La Carte

Light appetizers

Kikuna and mushroom in broth	600 (648)
Grilled sesame tofu	700 (756)
Stingray fin	1,000 (1,080)
Fresh yuba with sea urchin	1,500 (1,620)
Sweet-boiled mackerel pike	1,200 (1,296)
Hassun: Seasonal appetizer assortment	1,800 (1,944)
Steamed abalone	3,000 (3,240)
Dried sea cucumber	3,000 (3,240)

Sashimi

Seasonal assortment	3,200 (3,456)
Special seasonal assortment	4,200 (4,536)
Yellowtail	1,800 (1,944)
Sea bream	1,800 (1,944)
Flounder	2,000 (2,160)
Sea urchin	2,000 (2,160)
Bluefin tuna	3,500 (3,780)

Grilled dishes

Saikyo-style Spanish mackerel	1,500(1,620)
Teriyaki-style yellowtail	1,800 (1,944)
Salt-grilled fish / chicken	1,500 (1,620)
Teriyaki-style fish / chicken	1,500(1,620)
Japanese OMI beef rib steak 100 g	3,700 (3,996)
Japanese OMI beef sirloin steak 100 g	4,000 (4,320)

Simmered dishes

Daikon with conger eel	1,200 (1,296)
Tosa-style taro	1,500 (1,620)
Lotus root with grated radish	1,500 (1,620)
Japanese-style sea bream head	2,000 (2,160)

Deep-fried dishes

Karage-style taro	1,500 (1,620)
Shrimp tempura	1,800 (1,944)
Vegetable tempura	1,500 (1,620)
Assorted tempura (shrimp, fish, vegetables)	1,800 (1,944)
Matsutake mushroom tempura	2,500 (2,700)

Rice dishes

White rice	300 (324)
Soy-grilled rice ball	300 (324)
Red miso soup	400 (432)
Assorted pickles	800 (864)
Set of rice, miso soup, pickles	1,000 (1,080)
Ochazuke: Rice and tea soup (sea weed / plum / salmon)	1,000 (1,080)
Zosui: Rice and vegetable soup	1,000 (1,080)
Green tea soba noodles	1,000 (1,080)
Udon noodle soup (hot / cold)	1,000 (1,080)
Noodles in Spanish mackerel soup	1,800 (1,944)
Garnished rice cooked in traditional dobin pot	2,000 (2,160)

Dessert

Dessert of the day	500 (540)
Seasonal fruit selection	800 (864)
Seasonal ice cream / sherbet	800 (864)

*Possible ingredient and price changes depending on availability on the market

**Price excluding 10% service charge