



This photo is only a sample

COURSE MENU

¥ 12,000 (12,960 including tax)

花山椒

HANASANSHOU

SAKIZUKE : Starter

Yuba and salted sea cucumber entrails, sea urchin, wasabi topped with kohakuan

HASSUN : Small appetizer platter

Kohada fish sushi, chicken with poppy seed, sweet-boiled mackerel, burdock, japanese parsley dressed with tofu sauce, deep-fried arrowhead, chestnut sembei, dried sea cucumber entrails

OWAN : Clear soup

Sea bream and matsutake mushroom, carrot, shimeji mushroom, sudachi

OTSUKURI : Sliced raw fish

Today's fish selection

YAKIMONO : Flame- grilled dish

Teriyaki-style yellowtail

TAKIAWASE : Simmered dish

Taro potato with duck, wheat gluten, mizuna and yuzu

ABURA-MONO : Deep-fried dish

Lotus root with grated radish

SU-NO-MONO : Vinegared dish

Pickled snow crab wrapped in white radish, persimmon and turnip with lemon

SHOKUJI : Rice, miso soup, pickles

Rice with salmon roe on top, red miso soup, pickles

MIZUGASHI : Seasonal fruits

Today's fruit selection

*Please be advised that occasionally menu items change based on availability on the market.

*Price excluding 10% service charge.