



This photo is only a sample

COURSE MENU

¥ 8,000 (8,640 including tax)

樹

JYU

SAKIZUKE : Starter

Kikuna and mushroom in a sudachi broth topped with salmon roe

HASSUN : Small appetizer platter

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

OWAN : Clear soup

Crab and kikuna cake shimeji mushroom, carrot, mibuna, yuzu

OTSUKURI : Sliced raw fish

Today`s fish selection

YAKIMONO : Flame- grilled dish

Grilled spanish mackerel with miso

TAKIAWASE : Simmered dish

Japanese white radish and conger eel mizuna , yuzu

SU-NO-MONO : Vinegared dish

Pickled sakhalin surf clam, persimmon, turnip with lemon

SHOKUJI : Rice, miso soup, pickles

Rice with sweet potato and fried tofu , 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.