

NISHIKI

Appetizer

Foie gras, Egg custard
Glass shrimp, Pond smelt
Matsuba snow crab, Dashi jelly

Soup

Yellowtail, Shogoin daikon radish
White miso

Sashimi

Two kinds of Seasonal fish

Grilled

Spanish mackerel
Soft cod roe

Simmered

Soshu Wagyu beef
Soy milk skin

Deep-fried dish

Saimaki prawn
Sweet potato, Bamboo shoots

Rice

Rice served in small pot
Green veggies, Dried young sardine, Turnip
Red miso soup, Japanese pickles

Dessert

Brown sugar, Soybean flour blanc mange

¥ 8,500