

## Kohaku

Grill Ayu Fish, Grilled Egg Plant, Boiled Tsurumurasaki Vegetable Umi Budou, Ginger Vinegar, Shiso Flower

> Grilled Black Sesame Tofu with Soy Sauce Sea Urchin, Seaweed, Wasabi

Sashimi of the Day with Kishu Binchotan

Grilled Fish of the Day

Grilled Japanese Beef Tenderloin, Vegetables

Steamed Tottori Nichinancho Koshihikari Rice with Shirasu Fish and Plum Akadashi Miso Soup, Japanese Pickles

Roasted Soy Flour Mousse, Arrowroot Pudding with Brown Sugar

9,500 w m e

It's possible to change from Japanese Beef Tenderloin to Kuroge Wagyu Sirloin Supplement 4,000yen

w = wheat p = peanuts m = milk e = eggs b = buckwheat c = crab s = shrimp
 Kindly let us know if you have any food allergies or dietary requirements.

 Menu items or products may change based on the availability of ingredients.
 Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients.
 Japanese rice.

Prices include service charge and consumption tax.

## Hisui

Cold Corn, Kuruma Prawn, Tomato, Okra, Shiso Flower

Grilled Black Sesame Tofu with Soy Sauce Sea Urchin, Seaweed, Wasabi

Two Varieties Sashimi of the Day with Kishu Binchotan

Grilled Fish of the Day

Clear Soup of the Day

Grilled Kuroge Wagyu Beef Sirloin, Vegetables

Grilled "Kuro Satsuma Tori" Chicken with Tottori Nichinancho Koshihikari Steamed Rice Bowl Akadashi Miso Soup, Japanese Pickles

> Roasted Soy Flour Mousse, Arrowroot Pudding with Brown Sugar Red Melon, Pineapple

> > 14,500

w m e s

It's possible to change from Kuroge Wayu Beef Sirlion to Kuroge Wagyu Beef Tenderloin Supplement 4,000yen

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## Kasumi

Kuruma Prawn with Plum Jelly, Mozuku Seaweed, Okra, Umi Budou, Tomato, Shiso Flower

Grilled Black Sesame Tofu with Soy Sauce Sea Urchin, Seaweed, Wasabi

Three Varieties Sashimi of the Day with Kishu Binchotan

Grilled Fish of the Day

Clear Soup of the Day

Grilled "Kuro Satsuma Tori" Chicken with "Hamahiga" Salt, Yuzu Citrus Pepper

Grilled Kuroge Wagyu Beef Tenderloin, Vegetables

Steamed Tottori Nichinancho Koshihikari Rice with Unagi Eel Akadashi Miso Soup, Japanese Pickles

Mango Agar in Wafer Cake, Fruits

23,000

w m e

It's possible to change from Kuroge Wayu Beef Tenderloin to Kuroge Wagyu Beef Chateaubriand Supplement 4,000yen

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Japanese rice.

Prices include service charge and consumption tax.