



Kumoi

Fruit Tomato

Tempura

Kuruma Prawn (1)

Seafood of The Day

Kisu Fish

Squid

Sea Urchin and Seaweed

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice
Japanese Pickles, Akadashi Miso Soup

Dessert

12,000

w p m e c s

Our Tempura chef Fukana specially blends his cooking oil with Taihaku sesame and safflower oil.

Wine Pairing

7,590

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.

Saiun

Fruit Tomato

Tempura

Kuruma Prawn (1)

Seafood of The Day

Kisu Fish

Unagi Eel

Sea Urchin and Seaweed

Beef Tenderloin

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice, Red Miso Soup
or

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice with Dashi Soup
or

Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice

Dessert

15,000

w p m e c s

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Wine Pairing

7,590

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Japanese rice.

Prices include service charge and consumption tax.

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