

HISUI

Seasonal appetizers

Black cod from Hokkaido, Turnip
Roasted white miso

Fresh leaves
Carrot dressing

Japanese Kuroge Wagyu beef
Fillet 60g or loin 80g
Grilled vegetables

Steamed rice or Fried garlic rice
Red miso soup, Japanese pickles

Sake lees blanc mange

¥8,500

SANGO

Seasonal appetizers

Fresh leaves
Carrot dressing

Chef's selection Wagyu beef
Fillet 80g

or

Sirloin 100g
Grilled vegetables

Steamed rice or Fried garlic rice
Red miso soup, Japanese pickles

Sake lees blanc mange
Seasonal fruits

¥12,000

Wagyu

Kobe beef

Fillet 100g ¥21,000

Sirloin 100g ¥19,100

Chef's selection beef

Fillet 100g ¥15,500~

Sirloin 100g ¥13,000~

Kuroge Wagyu

Fillet 100g ¥10,600

Loin 100g ¥9,550

Seafood

Japanese rock lobster 300g ¥13,000~

Prawn soy sauce or
Sauce americaine

Abalone 200g ¥13,000~

Citrus and seaweed salt or
Herb butter

Prawn 2 pieces ¥7,000

Citrus and seaweed salt or
Prawn soy sauce

Scallop 2 pieces ¥3,800

Citrus and seaweed salt or
Herb butter

Recommend dish

Wagyu sirloin from Yamagata ¥8,000
“Sukiyaki style”

Tilefish from Kyoto Maizuru, Prawn ¥7,000

Black cod from Hokkaido, Turnip ¥5,000
White miso, Dried mullet roe

Flounder steamed kelp, Boiled hosta ¥4,000
Lily bulb soup, Yuzu oil

Appetizer

Seasonal appetizers ¥3,000

Turnip, Snow crab ¥2,000
Roasted soy milk white miso

Flounder steamed with ¥1,800
Kobu seaweed, Spinach, Egg yolk

Japanese yam dumpling ¥1,500
Crab, Wasabi

Vegetable

Steamed seasonal vegetables ¥3,150

Grilled seasonal vegetables ¥3,150

Salad

Fresh leaves	¥1,550
Carrot dressing	

Rice

Fried beef garlic rice	¥2,650
Red miso soup, Japanese pickles	
Seared Wagyu beef, “Hitsumabushi	¥2,650

Dessert

Sake lees blanc mange	¥2,500
Seasonal fruits	
Assorted fruits	¥1,800