HISUI

Seasonal appetizers

Red sea bream
Chrysanthemum and garland chrysanthemum
Yellow carrot, Potato, Chrysanthemum ground soup

Fresh leaves
Sesame dressing

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

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

Roasted green tea blanc mange

¥8,500
SANGO

Seasonal appetizers

Fresh leaves
Sesame dressing

Chef’s selection Wagyu beef
Fillet 80g
or
Sirloin 100g
Grilled vegetables

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

Roasted green tea blanc mange
Seasonal fruits

¥12,000
<table>
<thead>
<tr>
<th>Wagyu</th>
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<tbody>
<tr>
<td>Kobe beef</td>
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<tr>
<td>Fille 100g</td>
<td>¥21,000</td>
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<tr>
<td>Sirloin 100g</td>
<td>¥19,100</td>
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<tr>
<td>Chef’s selection beef</td>
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<tr>
<td>Fillet 100g</td>
<td>¥15,350～</td>
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<tr>
<td>Sirloin 100g</td>
<td>¥12,750～</td>
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| 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                      |                   |

All prices are subject to service charge and government regulated consumption tax.
We partner with the finest Japanese rice farms. Should you have any inquiries, please let us know.
This menu may change without notice.
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”

Prawa and scallop  ¥6,000
    “Hoba miso style”

Tile fish from Maizuru  ¥4,500
    Kinoko mushroom Japanese style consommé

Grilled red sea bream  ¥4,000
    Chrysanthemum and garland chrysanthemum
    Yellow carrot, potato

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Appetizer
Seasonal appetizers ￥3,000
Steam lotus root from Ibaraki ￥2,000
Sea urchin kudzu sause
Kawachi duck, eggplant ￥1,500
Japanese pepper, Kyoto white miso
Red sea bream with marinated kelp ￥1,500
Japanese yam, Plum vinegar

Vegetable
Steamed seasonal vegetables ￥3,150
Grilled seasonal vegetables ￥3,150

Salad
Fresh leaves ￥1,550
Biter orange dressing or Sesame dressing

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

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Dessert
Roasted green tea blanc mange  ¥2,500
Persimmon, Roasted green tea jelly

Assorted fruits  ¥1,800