



Dinner Course

卯月 April 2024

おまかせコース/ Omakase Dinner Course \$125.00

- 先附：こんにゃく胡麻和え (Konjac with sesame sauce)
向付：鰹たたき (Seared Bonito)
造里：盛り合わせ (Assorted Sashimi platter)
椀物：錦豆腐清まし仕立 (Clear broth with steamed Tofu)
煮物：蓮根饅頭松笠蒸し (Steamed Lotus root cake)
焼物：舌鰯フリッター (Flatfish fritter)
飯物：鮨・留椀 (Sushi platter & Finishing Miso soup)
甘味：パナコッタ (Panna cotta) or 自家製最中 (House made red bean wafer)

寿司懐石/ Sushi Course \$120.00

御料理 (先附、椀物、煮物、甘味)と握り寿司 10 種コースです。

Course Dishes with 10 kinds of Chef Special SUSHI

1. 先付：こんにゃく胡麻和え (Konjac with sesame sauce)
2. 向付：鰹たたき (Seared Bonito)
3. 椀物：錦豆腐清まし仕立 (Clear broth with steamed Tofu)
4. 煮物：蓮根饅頭松笠蒸し (Steamed Lotus root cake)
5. 甘味：パナコッタ (Panna cotta) or 自家製最中 (House made red bean wafer)