



Dinner Course

皐月 May 2024

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

- 先附：セロリ卵黄油和え (Celery with Mayo-sauce)
向付：鯛・生ちり造り (Seared Wild Seabream)
造里：盛り合わせ (Assorted Sashimi platter)
椀物：潮汁 玉子豆腐・炙り海老 (Fish soup with Egg-tofu & Shrimp)
煮物：帆立飛竜頭・根菜焼き合わせ (Fried Tofu Scallop cake with Root vegetable)
焼物：間八塩焼き (Grilled Amberjack)
飯物：鮨・留椀 (Sushi platter & Finishing Miso soup)
甘味：パンナコッタ (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

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煮物：帆立飛竜頭・根菜焼き合わせ (Fried Tofu Scallop cake with Root vegetable)
甘味：パンナコッタ (Panna cotta) or 自家製最中 (House made red bean wafer)