

Dinner Course “TSUKI”

Aperitif

Assortment of 3 kinds of small Appetizers

Amuse

Boiled Abalone with Eggplant and Tomato

Appetizer

Swiss chard Salad with Poached egg

Fish

Grilled Sea bass

Meat

Roasted Venison

Dessert 1

Ginger sorbet and jelly

or

Blue cheese soufflé

Dessert 2

“SHISO” soup style with Peach

Small Sweets

Assortment of 3 kinds of Small Sweets

¥17,000

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

*The production area changes depending on the season.

Dinner Course “HOSHI”

Aperitif

Assortment of 3 kinds of small Appetizers

Amuse

Marinated Sweet shrimp with Water melon

Appetizer 1

Boiled Abalone with Eggplant and Tomato

Appetizer 2

Swiss chard Salad with Poached egg

Fish

Grilled Sea bass

Meat

Grilled “WAGYU” beef

Dessert 1

Ginger sorbet and jelly

or

Blue cheese soufflé

Dessert 2

“SHISO” soup style with Peach

Small Sweets

Assortment of 3 kinds of Small Sweets

¥23,000

*The prices include 15% service charge and 10% consumption tax.

*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

*The production area changes depending on the season.