

## **Menu**

July, 2022

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<i>Sakizuke</i>	<b>Starter</b> Somen-noodle, Sweet-simmered sardine Steamed egg custard
<i>Nimonowan</i>	<b>Soup</b> Clear soup with Dashi broth Deep-fried sesame tofu
<i>Otsukuri</i>	<b>Sashimi</b> Assorted 3 kinds of seasonal sashimi 【 Plus: Tuna tartar with caviar +28€ 】
<i>Yakimono</i>	<b>Grilled dish</b> Charcoal-grilled sea bass, plum soy sauce 【 Alternative : Charcoal-grilled glazed eel +32€ 】
<i>Hassun</i>	<b>Seasonal dish</b> Sponge cucumber and grilled eel in vinegar Yam noodle Ginger-simmered Japanese Wagyu Seasonal vegetable jelly Cold corn soup Myoga ginger in sweet vinegar Deep-fried shrimp dumpling Seared marinated mackerel Sushi Winter melon with citrus jelly Eggplant grilled with miso
<i>Shiizakana</i>	<b>Main dish</b> Charcoal-grilled beef filet, Yuzu Miso 【 Alternative : Japanese Ozaki Wagyu A4 +52€ 】
<i>Oshokuji</i>	<b>Rice dish</b> Mixed rice with tomatoes served with mixed vegetables and seafood tempura pickles, miso soup
<i>Dessert</i>	<b>Dessert</b> Watermelon sorbet Pineapple ice cream
<i>Dessert Final</i>	<b>Dessert Final</b> Petits fours

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*Short Course 128Euro*

*All menu items are subject to change according to seasonal availability*