

## 水 | Mizu Course

**\$180++**

先付 | Sakizuke  
Herring roe

お椀 | Soup  
Fish Cake with Maitake Mushroom

お造り | Otsukuri  
3 kinds of Assorted seasonal fish

焼物 | Yakimono  
Grilled Cod fish with marinade Saikyo miso

揚げ物 | Agetamono  
Deep fried Sea Eel, Japanese yam with Sea Urchin

土鍋 | Donabe Rice  
Seasonal fish with vegetable  
Miso Soup

デザート | Dessert  
Dessert of the Day

Prices are subject to 10% service charge and prevailing government taxes  
Customers with food allergies or dietary requirement, please inform our chef prior to make reservation  
Menu ingredients mentioned are subject to change according japan market and seasonal

## 旬 | Shun Course

**\$280++**

先付 | Sakizuke  
Chawanmushi with Shirako

酢の物 | Sunomono  
Seasonal seafood with dashi jelly

お凌ぎ | Oshinogi  
Nodoguro sushi with dashi soup

お椀 | Owan  
Amadai with Maitake Mushroom

お造り | Otsukuri  
4 kinds of seasonal fish

焼き合せ | Takiawase  
Miyazaki A5 Sirloin with Truffle, white miso soup

揚げ物 | Agemono  
4 kinds of Assorted Tempura

土鍋 | Donabe Rice  
Seasonal fish with vegetable  
Miso Soup

デザート | Dessert  
Dessert of the Day

## 旬水 | Shunsui Course

**\$350++**

**先付 | Sakizuke**

**Seasonal seafood with dashi jelly**

**お凌ぎ | Oshinogi**

**Seasonal special roll sushi**

**お椀 | Owan**

**Amadai with Maitake Mushroom**

**お造り | Otsukuri**

**4 kinds of special seasonal fish**

**焼物 | Yakimono**

**Japanese Spiny lobster with white miso**

**焼き合せ | Takiawase**

**Miyazaki A5 Sirloin with Truffle, white miso soup**

**揚げ物 | Agemono**

**4 kinds of seasonal Assorted Tempura**

**土鍋 | Claypot Rice**

**Seasonal fish with vegetable**

**Miso Soup**

**デザート | Dessert**

**Dessert of the Day**

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