



水 | Mizu Course \$180++

先付 | Sakizuke
Inaniwa Udon with Sea Urchin

お椀 | Owan
Scallop Fish Cake with Shiitake Mushroom

お造り | Otsukuri
White Fish, Blue Fin Tuna and Ishigaki Clam

焼物 | Yakimono
Spinach Mackerel marinade White Miso with Manganji Pepper

揚げ物 | Agemono
Fish Spring Roll with Sea Urchin

土鍋 | Donabe
Seasonal Salmon with Hokkaido Sweet Corn Claypot Rice
Miso Soup

デザート | Dessert
Dessert of the Day



旬 | Shun Course

\$280++

先付 | Sakizuke
Inaniwa Udon with Sea Urchin

お凌ぎ | Oshinogi
Nodoguro Sushi

土瓶蒸 | Dobin Mushi
Sea Eel with Matsutake Mushroom Teapot Soup

お造り | Otsukuri
White Fish, Blue Fin Tuna, Sea Eel and Ishigaki Clam

蒸し物 | Mushimono
Tofu Skin with Tile Fish

すき焼き | Sukiyaki
Miyazaki A5 Sirloin with Truffle

揚げ物 | Agemono
Two types of Hokkaido Sweet Corn, Oha with Uni, Japanese Tiger Prawn

土鍋 | Donabe
Seasonal Salmon with Hokkaido Sweet Corn and Salmon Roe Claypot Rice
Miso Soup

デザート | Dessert
Dessert of the Day



旬水 | Shunsui Course

\$350++

先付 | Sakizuke

Inaniwa Udon with Sea Urchin

お凌ぎ | Oshinogi

Red Sea Urchin from Awaji Island

土瓶蒸 | Dobin Mushi

Kinki Fish with Matsutake Mushroom Teapot Soup

お造り | Otsukuri

Spiny Lobster, Sea Eel, 3 kinds of Blue Fin Tuna

すき焼き | Sukiyaki

Miyazaki A5 Sirloin with Autumn Truffle and Honey Truffle

蒸し物 | Mushimono

Tofu Skin with Tile Fish

揚げ物 | Agemono

Two types of Hokkaido Sweet Corn, Oha with Uni, Abalone

土鍋 | Donabe

Nodoguro Claypot Rice

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