

Seasonal course

SUSUKI

¥17,800

Appetizer, Sashimi, Salad, Chef's choice tempura

(9 items including Matsutake mushrooms and tilefish tempura),

Rice set / Please choose from below

- ▶▶TENDON- Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles
- ▶▶TENCHA- Mixed tempura on rice in Japanese green tea, Japanese pickles
- ▶▶CHILLED UDON NOODLE- Mixed tempura, Japanese pickles

Dessert

AZAMI

¥14,000

Appetizer, Sashimi, Salad, Chef's choice tempura

(9 items including anago (saltwater eel) and tilefish tempura),

Rice set / Please choose from below

- ▶▶TENDON-Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles
- ▶▶TENCHA- Mixed tempura on rice in Japanese green tea, Japanese pickles
- ▶▶CHILLED UDON NOODLE- Mixed tempura, Japanese pickles

Dessert

YANAGI

¥10,800

Appetizer, Sashimi, Salad, Chef's choice tempura (7 items), Rice set / Please choose from below

- ▶▶TENDON- Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles
- ▶▶TENCHA- Mixed tempura on rice in Japanese green tea, Japanese pickles

Dessert

Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.

All prices are in Japanese Yen, inclusive of 8% consumption tax and subject to an additional 10% service charge.

A LA CARTE

Prawn	¥1,080	SHIITAKE mushroom	¥ 550
Anago (saltwater eel)	¥ 980	Sweet potato	¥ 550
Squid	¥ 750	Lotus root	¥ 550
Sand borer	¥ 870	Asparagus	¥ 550
Onion	¥ 550	Pumpkin	¥ 550
Seasonal mixed tempura	¥1,080~	Salad	¥1,300

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