

Seasonal course

NAZUNA

¥17,000

Appetizer, Sashimi, Salad, Chef's choice tempura

(9 items including Abalone and rockfish tempura),

Rice set / Please choose from the 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

¥13,000

Appetizer, Sashimi, Salad, Chef's choice tempura

(9 items including Kumoko (soft cod roe) and Anago (saltwater eel) tempura),

Rice set / Please choose from the 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

¥10,000

Appetizer, Sashimi, Salad, Chef's choice tempura (7 items), Rice set / Please choose from the 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, subject to an additional 8% consumption tax and 10% service charge.

A LA CARTE

Prawn	¥1,000	SHIITAKE mushroom	¥500
Anago (saltwater eel)	¥900	Sweet potato	¥500
Squid	¥700	Lotus root	¥500
Sand borer	¥800	Asparagus	¥500
Onion	¥500	Pumpkin	¥500
Seasonal mixed tempura	¥1,000 ~	Salad	¥1,250

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