

Seasonal course

SUIREN

¥ 17,000

Appetizer, Sashimi, Salad, Chef's choice tempura (9 items including cutlass fish and abalone tempura),
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 Noodles* - Mixed tempura, Japanese pickles

Dessert

AZAMI

¥ 13,000

Appetizer, Sashimi, Salad, Chef's choice tempura (9 items including sea urchin and barracuda tempura),
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 Noodles* - Mixed tempura, Japanese pickles

Dessert

YANAGI

¥ 10,000

Appetizer, Sashimi, Salad, Chef's choice tempura (7 items),
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, subject to an additional 10% service charge and 8% consumption tax.

A LA CARTE

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|------------------------|----------|-------------------|--------|
| 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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