Seasonal Course

Kagoshima Eel in a Lacquer Box

¥ 9,000

Appetizer, Sashimi, Grilled *unagi* (freshwater eel) served over rice with traditional condiments, Clear soup, Japanese pickles, Dessert

* As each portion is cooked to order, sometime may be required for preparation

NODATE \pm 10,000

Appetizer, Clear soup, Sashimi, KAISEKI Box, Seasonal rice, Miso soup, Japanese pickles, Dessert

LUNCH KAISEKI

KOKYU ¥ 10,000

Appetizer, Delicacies, Clear soup, Sashimi, Grilled dish, Simmered dish, Seasonal rice, Miso soup, Japanese pickles, Dessert

LUNCH BOX

CHIKUSUI ¥ 5,600

Appetizer, Three-tiered Lunch Box, Side dish, Seasonal rice, Miso soup, Japanese pickles, Dessert

SHORAI \pm 8,500

Appetizer, Sashimi, Lunch Box, Clear soup, Seasonal rice, Japanese pickles, Dessert

SPECIAL KAISEKI (reservations required)

KEI

- * A special *kaiseki* course beautifully presented with the season's delicacies.
- * Please reserve at least three days in advance.

¥ 35,000



KAISEKI

SUZUMI \Rightarrow 22,000

Appetizer, Clear soup, Sashimi, Grilled dish, Side dish, Seasonal rice, Miso soup, Japanese pickles, Dessert

KAISEKI

YO	¥ 25,000
Appetizer, Delicacies, Clear soup, Sashimi, Grilled dish, Simmered dish,	
Seasonal rice, Miso soup, Japanese pickles, Dessert, Japanese green tea	
NAGOMI	¥ 20,000
Appetizer, Delicacies, Clear soup, Sashimi, Grilled dish, Simmered dish,	
Seasonal rice, Miso soup, Japanese pickles, Dessert	
MAI	¥ 16,100
Appetizer, Delicacies, Clear soup, Sashimi, Grilled dish, Side dish,	
Seasonal rice, Miso soup, Japanese pickles, Dessert	
RAKU	¥ 13,000
Appetizer, Delicacies, Clear soup, Sashimi, Grilled dish, Side dish,	,
Seasonal rice, Miso soup, Japanese pickles, Dessert	