

Seasonal course

SUIREN

¥ 17,000

Appetizer, Sashimi, Salad, Chef's choice tempura (9 items including pike conger 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 conger eel 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

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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