TATSUMI

DINNER MENU

Seasonal Course SUIREN

 Appetizer, Sashimi, Salad, Chef's Choice Tempura (9 items including sweetfish and abalone) 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

Appetizer, Sashimi, Salad, Chef's Choice Tempura

 (9 items including sea urchin and conger eel)
 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

 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

À LA CARTE

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

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 10% consumption tax.

¥18,000

¥15,000

¥12,000