

# 【TATSUMI】

## DINNER MENU

### Seasonal Course

#### SUSUKI

¥18,000

Appetizer, Sashimi, Salad, Chef's Choice Tempura  
(9 items including pike conger eel 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 with mixed tempura, Japanese pickles

Dessert

#### AZAMI

¥15,000

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 with mixed tempura, Japanese pickles

Dessert

#### YANAGI

¥12,000

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

### A 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
Seasonal mixed tempura	¥ 1,000~	Onion	¥ 500
Salad	¥ 1,250	Pumpkin	¥ 500

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.