

Seasonal Prix Fixe Dinner

SAKURA

¥19,800

appetizer (Japanese parsley with tofu paste,

clams, garland chrysanthemum and seaweed with starchy sauce, etc.)

Makishima's salad

Chef's choice tempura (13 items - 2 special tempuras of the day, lotus root from Ibaraki,

two prawns, young sweetfish, Spanish mackerel,

conger eel, sand borer, Japanese common squid, fat greenling,

potato, eggplant from Yashiro in Kumamoto, log shiitake)

Your choice of rice from: ▶ *Tendon* - bowl of rice topped with mixed tempura, miso soup, Japanese pickles

▶ *Tenbara* - tempura morsels with rice seasoned with salt, miso soup, Japanese pickles

▶ *Tencha* - mixed tempura on rice in Japanese green tea, Japanese pickles

dessert

All prices are in Japanese Yen, inclusive of consumption tax and subject to an additional 15% service charge.

Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.

AZAMI

¥16,500

appetizer (vegetable tofu with *dashi* jelly with seafood)

Makishima's salad

Chef's choice tempura (11 items - lotus root from Ibaraki, two prawns,

young sweetfish, Spanish mackerel, conger eel, sand borer, Japanese common squid, fat greenling,
potato, eggplant from Yashiro in Kumamoto, log shiitake)

Your choice of rice from: ▶ *Tendon* - bowl of rice topped with mixed tempura, miso soup, Japanese pickles

▶ *Tenbara* - tempura morsels with rice seasoned with salt, miso soup, Japanese pickles

▶ *Tencha* - mixed tempura on rice in Japanese green tea, Japanese pickles

dessert

YANAGI

¥14,300

appetizer (vegetable tofu with *dashi* jelly with seafood)

Makishima's salad

Chef's choice tempura (9 items - lotus root from Ibaraki, two prawns,

young sweetfish, Spanish mackerel, conger eel, Japanese common squid,
potato, eggplant from Yashiro in Kumamoto, log shiitake)

Your choice of rice from: ▶ *Tendon* - bowl of rice topped with mixed tempura, miso soup, Japanese pickles

▶ *Tenbara* - tempura morsels with rice seasoned with salt, miso soup, Japanese pickles

▶ *Tencha* - mixed tempura on rice in Japanese green tea, Japanese pickles

dessert

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Special course (reservations required)

SUMIRE

¥26,400

A special course beautifully presented with the season's delicacies.

* Please reserve at least three days in advance.



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A LA CARTE

Prawn	¥1,500	Lotus root	¥ 620
Anago (conger eel)	¥1,300	Sweet potato	¥ 620
Sand borer	¥1,300	Eggplant	¥ 620
Squid	¥1,000	Onion	¥ 620
Shiitake mushroom	¥ 700	Pumpkin	¥ 620
Asparagus	¥ 700		
Seasonal mixed tempura	¥1,210 ~	Salad	¥1,520

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