

Seasonal Prix Fixe Lunch

TSUTSUJI

¥9,900

appetizer (seasonal arrowroot tofu with *dashi* jelly with seafood)

Makishima's salad

Chef's choice tempura (7 items - lotus root from Ibaraki, two prawns, Spanish mackerel, young sweetfish, onion, 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.

YANAGI

¥ 14,300

appetizer (seasonal arrowroot 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, firefly squid,

butterbur from Akita, 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

AZAMI

¥ 16,500

appetizer (seasonal arrowroot tofu with *dashi* jelly with caviar)

Makishima's salad

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

young sweetfish, Spanish mackerel, conger eel, spring sea bream, firefly squid, fat greenling,

butterbur from Akita, 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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SAKURA

¥19,800

appetizer (garland chrysanthemum with tofu paste,
yellow clams, bamboo shoot with leaf bud vinegar, 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, spring sea bream, firefly squid, fat greenling,
butterbur from Akita, 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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