

## Seasonal Prix Fixe Dinner

### SAKURA

¥19,800

Seasonal appetizer

*Makishima's* salad

Chef's choice tempura (13 items - two prawns, sakura trout, conger eel, young sweetfish, firefly squid, tilefish, Ezo abalone, clam, lotus root from Ibaraki, broad beans, eggplant from Yashiro in Kumamoto, asparagus, bamboo shoots)

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

Seasonal appetizer

*Makishima's* salad

Chef's choice tempura (11 items - two prawns, sakura trout, conger eel, young sweetfish, firefly squid, tilefish, lotus root from Ibaraki, broad beans, eggplant from Yashiro in Kumamoto, asparagus, bamboo shoots)

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

Seasonal appetizer

*Makishima's* salad

Chef's choice tempura (9 items - two prawns, sakura trout, conger eel, young sweetfish, lotus root from Ibaraki, broad beans, eggplant from Yashiro in Kumamoto, asparagus, bamboo shoots)

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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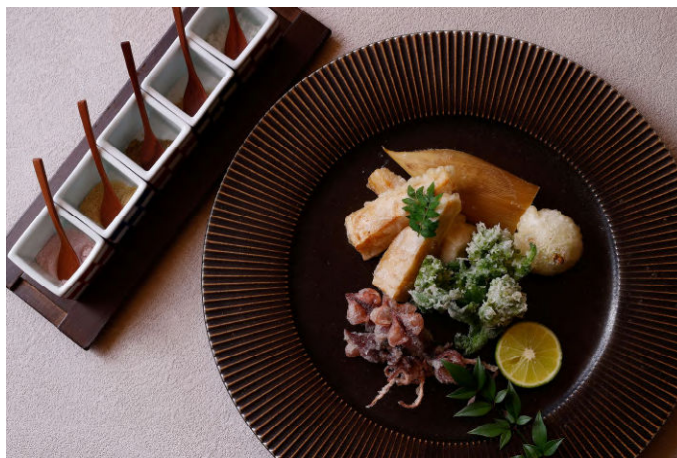
## Special Prix Fixe Menu (reservations required)

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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