

Seasonal Prix Fixe Lunch

TSUTSUJI

¥9,900

Seasonal appetizer

Makishima's salad

Chef's choice tempura (7 items - two prawns, sakura trout, young sweetfish,

lotus root from Ibaraki, broad beans, eggplant from Yashiro in Kumamoto, log shiitake)

Your choice of rice from: ▶ *Tendon* -mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles

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

▶ *Tenbara* -tempura morsels mixed with rice seasoned with salt, miso soup, 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, asparagus, eggplant from Yashiro in Kumamoto, onion)

Your choice of rice from: ▶ *Tendon* -mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles

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

▶ *Tenbara* -tempura morsels mixed with rice seasoned with salt, miso soup, 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, squid, fat greenling, lotus root from Ibaraki, broad beans, asparagus, eggplant from Yashiro in Kumamoto, onion)

Your choice of rice from: ▶ *Tendon* -mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles

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

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

Dessert

SAKURA

¥19,800

Seasonal appetizer

Makishima's salad

Chef's choice tempura (13 items –two prawns, sakura trout, conger eel, young sweetfish, squid, fat greenling, Ezo abalone, golden horse mackerel, lotus root from Ibaraki, broad beans, asparagus, eggplant from Yashiro in Kumamoto, onion)

Your choice of rice from: ▶ *Tendon* -mixed tempura on rice with sweet soy sauce, miso soup, Japanese pickles

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

▶ *Tenbara* -tempura morsels mixed with rice seasoned with salt, miso soup, 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.

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.



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.

A LA CARTE

Abalone	¥3,500	Shiitake mushroom	¥ 700
Prawn	¥1,500	Asparagus	¥ 700
Sakura trout	¥1,300	Broad bean	¥ 620
Fat greenling	¥1,300	Onion	¥ 620
Anago (conger eel)	¥1,300	Lotus root	¥ 620
Sand borer	¥1,300	Sweet potato	¥ 620
Young sweetfish	¥1,000	Eggplant	¥ 620
Squid	¥1,000	Pumpkin	¥ 620
Seasonal mixed tempura	¥1,210 ~	Salad	¥1,520

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.