

Seasonal Prix Fixe Dinner

SUIREN

¥19,800

Seasonal appetizer

Makishima's salad

Chef's choice tempura (13 items - two prawns, cutlassfish, broad squid, conger eel, sand borer, fat greenling, Ezo abalone, wild sweetfish, lotus root from Ibaraki, corn, eggplant, asparagus, sweet bell pepper)

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, cutlassfish, broad squid, conger eel, sand borer, fat greenling, lotus root from Ibaraki, corn, eggplant, asparagus, sweet bell pepper)

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, cutlassfish, broad squid, conger eel, lotus root from Ibaraki, corn, eggplant, asparagus, sweet bell pepper)

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

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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

Abalone	¥3,500	Eggplant	¥ 800
Wild sweetfish	¥ 1,500	Shiitake mushroom	¥ 700
Prawn	¥ 1,500	Asparagus	¥ 700
Cutlassfish	¥ 1,300	Sweet bell pepper	¥ 620
Fat greenling	¥ 1,300	Corn	¥ 620
Anago (conger eel)	¥ 1,300	Onion	¥ 620
Sand borer	¥ 1,300	Lotus root	¥ 620
Squid	¥ 1,000	Sweet potato	¥ 620
		Pumpkin	¥ 620
Seasonal mixed tempura	¥ 1,210 ~	Salad	¥ 1,520

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