

Seasonal Prix Fixe Lunch

YURI

¥9,900

Seasonal appetizer

Makishima's salad

Chef's choice tempura (7 items - two prawns, cutlassfish, conger eel,
lotus root from Ibaraki, corn, 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, 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

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

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

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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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