



English menu November 13<sup>d</sup>, 2024



Please enjoy with confidence

- 1 Starter : Persimmon mousse  
Sea urchin with mashed pumpkin
- 2 Appetizer : Small ball sushi made with tiger prawn  
Fukushima beef sirloin with salt  
Baked muscat with camembert cheese  
Black sesame and tofu which resembles the marble
- 3 Sashimi : Fatty tuna and red sea bream  
Spinach rolled in chrysanthemum petals  
Baked Japanese mushroom(simeji)  
and served Japanese citrus fruit (yuzu) vinegar
- 4 Baked dish : Autumnal salmon grilled with white cream  
Japanese omelette  
Baked green sweet pepper
- 5 Steamed dish : Grated turnip with Japanese dashi sauce  
Grated turnip with cod milt inside  
Ginkgo nuts and autumnal leaves shaped wheat bran
- 6 Side dish : Smooth cod milt with Japanese vinegar which looks like tofu
- 7 Main dish : Steamed glutinous rice  
Sea urchin and tofu skin(yuba)
- 8 Noodles : Green tea soba noodles
- 9 Dessert : Green tea ice cream

