



English menu



May, 2024



1. Starter Shellfish(hokki) with grated cucumber
Japanese ginger myoga
2. Appetizer Mashed pumpkin with sea urchin & Japanese taro
Sea bream skin with mixed sea bream milt
Steamed raw wheat (yomogifu) filled with cheese
Sake lees and thin sliced Japanese plum gelatine sandwich
Purple sweet potato which resembles the Japanese iris
3. Sashimi Tuna, red sea bream, seaweed (wakame)
Topped with strawberry and egg yolk sauce with vinegar and wasabi, please mix these, and eat it with the sashimi
4. Grilled dish Grilled red sea bream with green tea powder and lily bulb paste
Rolled Japanese radish filled with Japanese omelette
Sweet chili pepper
5. Fried dish Deep fried paprika and green tea noodle filled with prawn
Soy-based dipping sauce
6. Side dish Shredded eggplant in the shape of thin noodles.
Water shield, Japanese ginger myoga
7. Main dish Steamed glutinous rice
Sea urchin with sea urchin sauce
8. Soup Pounded yam with dashi (Japanese soup stock)
9. Dessert Sherbet