

The Japanese Kaiseki for summer



Vegetarian Menu

All dishes are cooked

With suger, salt, soy sauce, liquor & water

Please enjoy with confidence

1. Appetizer
Dried pickling melon with salt
2. Appetizer
Baked erinngi mushroom, asparagus, paprika
With balsamic vinegar
3. Midsummer
Tomato with a kudzu starch glaze
With Japanese sea tangle soup
4. Boiled food
Eggplant, pumpkin, mini okura, shimej mushroom
5. Tempura
Mixture of corn & green soybeans
Japanese citrus fruits sudachi & rock salt
6. Side dish
Water shield jyunnsai & waterfall pickling melon
7. Noodle dish
Japanese green tea noodles
With grated okura & moroheija
8. Dessert
Ice fruits

