

Light Kaiseki Course Summer Menu from June (2025)

Appetizers

Herring with Eggplant with shredded bonito flakes (itogaki style),
Chilled Japanese Savory Egg Custard (Chawanmushi) with Tomato and Basil,
Vinegared Water Shield and Japanese Yam, Janome-style Cucumber,
Lightly Sweetened Vinegar

Sashimi Today's Sashimi - Two Kinds

Hibachi

Fujinokuni Pork Lemon Pot with Shimeji Mushroom, Tofu, Spinach, and Paprika (on brazier)

Nimono

Simmered Gold Eye Snapper with Burdock Root, Small Taro Potato, Shredded Scallion

Tomewan

Izu Miso Soup

Shokuji

Japanese Steamed Rice

Otomo

Four kinds

Desserts

Crème Brûlée