

## Head Chef's Recommendation Kaiseki Course

### Summer Menu from June (2025)

#### Appetizers

Today's Assorted Sashimi - Three Kinds

Herring with Eggplant with shredded bonito flakes (itogaki style),

Chilled Japanese Savory Egg Custard (Chawanmushi) with Tomato and Basil,

Chilled Shrimp and Vegetables Set in a Clear Gelatin Broth,

Grilled Japanese Sea Bass Topped with Melted Cheese,

Vinegared Water Shield and Japanese Yam

#### Hibachi

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

#### Yakimono

Abalone Steamed Steak with Lemon Butter

#### Nimono

Simmered Whole Gold Eye Snapper and Vegetables, Shredded Scallion

#### Tomewan

Izu Miso Soup

#### Shokuji

Japanese Steamed Rice

#### Otomo

Wood Ear Mushrooms in Aromatic Chili Oil, Lightly Pickled Napa Cabbage with Citrus,

Traditional Japanese Pickles - Shibazuke, Spicy Pickled Cucumber

#### Desserts

Assorted Fruits