

Special Kaiseki Course Summer Menu from June (2025)

Sakisui

Cold Creamy Potato and Onion Soup, Junsai

Appetizers

Ground Cherry Sushi, Grilled Corn with Miso Glaze, Braised Aigamo Duck Breast,
Shrimp and Vegetables in Aspic, Decorative Fried Stuffed Shishito Peppers

Sashimi

Chef's Selection of Three Kinds of Sashimi

Hibachi

Spiny Lobster Hot Pot – Served in Armor Style
Taro Stems, Okarenkon (Land Lotus Root), Shiitake Mushroom,
Kuzukiri (Arrowroot Noodles), Tofu, Watermelon Radish

Main Dish (Select one dish from Meat, Fish or Shellfish dish below)

[Meat] Shigureni-style Braised Beef Loin with Cold Deep-Fried Eggplant,
Clear Amber Jelly

[Fish] Grilled Mackerel with Salt, Served with Refreshing Green Vinegar Sauce,
Lemon, Pickled Myoga Ginger

[Shellfish] Abalone Steak with Lemon, Butter

Nimono

Simmered Whole Gold Eye Snapper and Vegetables, Shredded Scallion

Tomewan Izu Miso Soup

Shokuji Japanese Steamed Rice

Otomo Three kinds

Desserts Selection of Desserts