

Kuroge Wagyu Beef Gozen

10,000 yen per person

Menu

Appetizer: Sesame tofu, Chrysanthemum greens and mushrooms dressed in white dressing, Thread mozuku seaweed in vinegar

Sashimi: Today's

Sashimi/Hot dish: Turnip furofuki

Grilled dish: Yellowtail marinated in miso

Main dish: Grilled Kumamoto kuroge wagyu beef "Wao" with grilled vegetables

Rice: Yume Shizuku rice from Saga Prefecture

Pickles: Assortment of three

Soup: Yamaa barley miso soup

Dessert: Apples simmered in honey and honey jelly

Kaiseki Cuisine "Tokiwa"

13,000 yen per person

Menu

Appetizer: Sesame tofu, Chrysanthemum leaves and mushrooms with white dressing, Konoshiro and green onion vinegar miso, Matsukaze chicken, potato rice crackers, Egg castella

Sashimi: Pounded Spanish mackerel, tuna

Stew: Soup: Clear soup, Lotus root mochi

Grilled: Yellowtail marinated in miso

Mixed: Aso Oguni Farm maitake mushroom tempura

Main dish: Steamed golden-eyed snapper and clams, turnip

Rice: Yume Shizuku rice from Saga Prefecture

Accompaniment: Teriyaki Kumamoto kuroge wagyu beef "Wao", Pickles

Soup: Yamaa barley miso soup

Dessert: Persimmon monaka

Kaiseki Cuisine "kagura"

17,000 yen per person

Menu

Appetizer: Sesame tofu, Chrysanthemum greens and mushrooms with white dressing, Konoshiro and green onion vinegar miso, Matsukaze chicken, potato rice crackers, Egg castella

Sashimi: Oma-produced tuna sashimi, squid

Stew: Soup: Clear soup, Lotus root mochi

Grilled: Yellowtail marinated in miso, Steamed duck

Side dish: Maitake mushroom tempura from Aso Oguni Farm

Main dish: Oma-produced tuna, green onion and tuna hotpot

Rice: Oma-produced tuna pickled rice bowl

Pickles: Three kinds

Soup: Yamaa barley miso soup

Dessert: Persimmon monaka