

Kuroge Wagyu Beef Gozen

10,000 yen per person

Menu

Appetizer: Crab, green vegetables, and mushrooms, black sesame tofu, vinegared thread mozuku seaweed

Sashimi: Today's sashimi

Hot dish: Deep-fried lotus root mochi in dashi broth

Grilled dish: Grilled Spanish mackerel with yuzu

Main dish: Steamed Kumamoto kuroge wagyu beef "Wao", grilled vegetables

Rice: Yume Shizuku from Saga Prefecture

Pickles: Assortment of three

Soup: Yama-a barley miso

Dessert: Yuzu sorbet

Kaiseki Cuisine "Tokiwa"

13,000 yen per person

Menu

Appetizer: Crab, green vegetables and mushrooms, black sesame tofu, barracuda kosode sushi
Dried persimmon pickles, boiled lemon

Sashimi: Blowfish dressed with grated daikon, yellowtail, grilled eggplant with soy sauce

Simmered dish: Steamed tilefish and turnip

Grilled dish: Grilled Spanish mackerel with yuzu

Mixed dish: Log-grown shiitake mushroom tempura

Main dish: Steamed Kumamoto kuroge wagyu beef "Wao"

Rice: Yume Shizuku from Saga Prefecture, lotus root, fried tofu

Pickles: Assortment of three

Soup: Yama-a barley miso soup

Dessert: Apple mousse

Kaiseki Cuisine "kagura"

17,000 yen per person

Menu

Appetizer: Crab, green vegetables and mushrooms, black sesame tofu, Kamasu sushi, dried persimmon pickles, boiled Maruju lemon

Sashimi: Thinly sliced puffer fish, tuna

Stewed dish: White miso, grilled milt, shrimp

Grilled dish: Grilled Spanish mackerel with yuzu

Mixed dish: Deep-fried puffer fish, log-grown shiitake mushroom tempura

Main dish: Steamed tilefish and turnip

Rice: Pickled puffer fish rice bowl

Pickles: Assortment of three

Soup: Yama-a barley miso soup

Dessert: Apple mousse

* We will be serving "Christmas dinner" from 12/21 to 12/25