

Kuroge Wagyu Beef Gozen

10,000 yen per person

Menu

Appetizer: Turnip and Kudzu-tofu, Blanched Mizuna
Vinegared, Thread Mozuku Seaweed

Sashimi: Today's Sashimi

Hot Dish: Crab sauce Taro Simmered

Grilled Dish: Today's Grilled Dish

Main Dish: Steamed Kumamoto Kuroge Wagyu Beef "Wao"

Rice: Yume Shizuku from Saga Prefecture

Pickles: Assortment of three

Soup: Yama-a Barley Miso

Dessert : Strawberry Monaka

Kaiseki Cuisine "Tokiwa"

13,000 yen per person

Menu

Appetizer: Turnip and kudzu-tofu, Mizuna salad, Simmered
sardines with plum, Cerifera dressed in vinegared miso,
Grilled firefly squid

Sashimi: Sea bream, tuna, and crested squid

Stewed dish: Crab shinjo (clear soup)

Grilled dish: Oku-aso trout roasted and sautéed

Dish: Spanish mackerel lightly battered and simmered in
grated shad

Main dish: Steamed Japanese black beef

Rice: Green bean rice, Yume Shizuku rice from Saga
Prefecture

Pickles: Assortment of three

Soup: Yama-a barley miso soup

Dessert : Amazake blancmange

Kaiseki Cuisine "kagura"

17,000 yen per person

Menu

Appetizer: Turnip and Kudzu-tofu, Mizuna salad, Simmered
sardines with plum, Celery dressed in vinegared miso,
Grilled firefly squid

Sashimi: Wild flounder, Tuna and Mongo-squid

Stewed dish: Crab shinjo (clear soup)

Grilled dish: Grilled dish: Oku-aso trout roasted in a pan

Main dish: Abalone stew

Vinegared dish: Snow crab with vinegar

Cooked dish: Crab and raw sea urchin, Yume Shizuku rice
from Saga Prefecture

Rice: Pickled puffer fish rice bowl

Pickles: Assortment of three

Soup: Yama-a barley miso soup

Dessert: Amazake blancmange