

Dinner course “Hakuraku”

9,000 yen per person

*Minimum order from two

Menu

Assortment of six appetizers

Shark fin soup with crab meat and dried scallops

*Can be changed to braised shark fin for an additional 5,500 yen (no discount)

Lightly salted stir-fried seafood

Shrimp stewed in chili sauce

Sweet and sour pork with black vinegar

Takana fried rice with Sakura-shrimp

Dessert

Dinner course “Fu-ki”

13,000 yen per person

*Minimum order from two

Menu

Assortment of seven appetizers

Shark fin soup with crab meat and dried scallops

*Can be changed to stewed shark fin in boiling water for an additional 5,500 yen (discount not available)

Deep-fried Amakusa tiger prawns and wild vegetables with spices

Steamed abalone with lime flavor and flavored soy sauce

Stir-fried Kuroge Wagyu beef fillet with beans and water lotus

Takana fried rice with Sakura-shrimp

Dessert

Dinner course “Ho-oh”

18,000 yen per person

Grilled shark fin with black truffle aroma and Kuroge wagyu beef

Menu

Assortment of eight appetizers

Braised shark fin in hot sauce

Fried tiger puffer fish from Amakusa and wild vegetables with spices

Steamed abalone with lime flavor and flavored soy sauce

Stir-fried Kuroge Wagyu beef fillet with beans and water lotus

Crab fried rice with XO sauce

Dessert