

Lunch Kaiseki Shizuka

6,000 yen per person

Menu

Appetizer: Mugwort sesame tofu, firefly squid with rapeseed, crab with thread seaweed vinegar

Sashimi: Kanpachi, tuna

Clear Soup: Clear broth with bamboo shoots, young greens, and cherry blossom carrots

Grilled Dish: Grilled marinated trout from Oku-Aso in sake lees miso

Side Dish: New onion tempura

Main Dish: Small pot dish with cherry sea bream, clams, and spring cabbage

Rice: Bamboo shoot and new ginger rice, Yume Shizuku from Saga Prefecture

Pickles: Three kinds of pickles

Soup: Yama Mugi-miso Soup

Dessert: Strawberry sorbet

Kuroge Wagyu Gozen Lunch

8,000 yen per person

Menu

Appetizer: Mugwort sesame tofu, simmered greens, crab with thread seaweed vinegar

Sashimi: Today's sashimi

Hot dish: Simmered bamboo shoots and young greens, butterbur

Main dish: Kumamoto black wagyu "Wao" grilled with salt, grilled vegetables

Rice: Yume Shizuku rice from Saga Prefecture

Pickles: Three kinds of pickles

Soup: Yama Mugi-miso Soup

Dessert: Strawberry sorbet

Hinamatsuri Lunch Set

4,800 yen per person

Menu

Appetizer: Mugwort sesame tofu, blanched greens, bamboo shoot with sansho

Sashimi: Sea bream, tuna, spear squid

Soup: Green pea puree with clams

Side Dishes: Crab with thread seaweed vinegar, sakura shrimp tempura, bamboo shoot tempura

Grilled marinated trout from Oku-Aso in sake lees miso, tender braised wagyu cheek
Taro, pumpkin, plum carrot, egg castella
Steamed Dish: Grilled sweet sea bream steamed in the Shinshu style

Rice: Chirashi sushi

Soup: Yama Mugi-miso Soup

Dessert: Amazake(Sweet sake) pudding