

Kuroge Wagyu Beef Gozen

10,000 yen per person

Menu

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

Sashimi: Today's sashimi

Warm Dish: Simmered bamboo shoots and young greens, butterbur

Grilled Dish: Today's grilled dish

Main Dish: Kumamoto black wagyu "Wao" salt-grilled with grilled vegetables

Rice: Yume Shizuku from Saga Prefecture

Pickles: Assorted three kinds

Soup: Yama Mugi-miso Soup

Dessert: Strawberry sorbet

Kaiseki Cuisine "Tokiwa"

13,000 yen per person

Menu

Appetizer: Mugwort and Sesame Tofu

Starter: Simmered Sea Bream Roe, Marinated Firefly Squid with Spring Cabbage, Bamboo Shoot with Mitsuba

Sashimi: Grilled Sea Bream Sashimi, Spear Squid, Tuna

Soup: Spring Fragrance Soup with Clams, Bamboo Shoots, Cherry Blossom Carrot

Grilled Dish: Grilled Red Snapper with Rapeseed

Side Dish: Steamed New Onion with Crab

Main Dish: Fried Sweetfish with Matsukasa, Grilled Watercress

Rice: Small Bowl of Black Wagyu Beef with New Ginger, Saga Prefecture Yume Shizuku

Pickles: Three-Variety Platter

Final Soup: Yama Mugi-miso Soup

Dessert: Cherry Shiruko (Sweet Red Bean Soup), Strawberries, Agar Jelly, Shiratama (Rice Dumplings)

Kaiseki Cuisine "kagura"

17,000 yen per person

Menu

Appetizer: Mugwort and Sesame Tofu

Starter: Simmered Sea Bream Roe, Marinated Firefly Squid with Spring Cabbage, Bamboo Shoot with Mitsuba

Sashimi: Thinly Sliced Cherry Sea Bream, Tuna

Soup: Steamed Seasonal Delicacies in a Clay Pot with Clams, Shrimp, Bamboo Shoots

Grilled Dish: Grilled Red Snapper with Rapeseed

Side Dish: Sake-Steamed Eye Snapper with Clams

Main Dish: Black Wagyu Beef Shabu-Shabu

Rice: Grilled Scallops, Young Ginger, Asparagus, Saga Prefecture Yume Shizuku Rice

Pickles: Three-Variety Platter

Final Soup: Yama Mugi-miso Soup

Dessert: Cherry Shiruko (Sweet Red Bean Soup), Strawberries, Agar Jelly, Shiratama (Rice Dumplings)