

Dinner course “Hakuraku”

9,000 yen per person

\*Minimum order from two

Menu

Assorted Appetizers

Sea Bream and Hostas Soup with Fragrant Fresh Ginger  
Deep-Fried Spear Squid with Spices

Seared Kuroge Wagyu Beef Sirloin and Lettuce with Lime-  
Flavored Soy Sauce

Shrimp in Chili Sauce

Crab Meat and Asparagus Fried Rice with XO Sauce Flavor

Dessert

Dinner course “Fu-ki”

13,000 yen per person

\*Minimum order from two

Menu

Assorted Appetizers (7 kinds)

Five-Ingredient Shark Fin Soup with Dried Tangerine Peel  
Aroma

Peking Duck and Shrimp with Mango Mayonnaise

Steamed Abalone with Garlic, Scented with Lemon and  
Coriander

Stir-fried Kuroge Wagyu Beef Fillet with Oyster Sauce and  
Chinese Vegetables

Crab Meat and Asparagus Fried Rice with XO Sauce Flavor

Dessert

Dinner course “Ho-oh”

18,000 yen per person

Shark Fin and Spring Flavors

Menu

Assorted Eight Appetizers

Aromatic Fried Ama-Kusa Prawns with Sticky Rice and  
Spices

Shark Fin Soup

Blanched White Clam and Water Lily with Aromatic Soy  
Sauce

Black Wagyu Beef Fillet Steak with XO Sauce and  
Mountain Vegetables

Fried Rice with Sakura Shrimp, Bamboo Shoots, and  
Asparagus or Tantan Noodles with Sakura Shrimp

Dessert