

# Lunch Kaiseki Shizuka

6,000 yen per person

## Menu

Appetizer: Green pea kuzu tofu, mizuna and mushroom  
sesame dressing, crab and mozuku seaweed with vinegar

Sashimi: Seared bonito, squid

Soup: White miso soup, tilefish arare-age (deep-fried with  
puffed rice crackers)

Grilled Dish: Grilled bamboo shoot with kinome (sansho  
leaf)

Interlude Dish: Shrimp aosa seaweed fritter, young corn,  
eggplant

Main Dish: Steamed pork in a bamboo steamer

Rice: New burdock root, new ginger, fried tofu, Saga  
Prefecture Yume Shizuku Rice

Pickles: Three kinds

Miso Soup (closing): Kelp broth

Dessert: White sesame blancmange

# Kuroge Wagyu Gozen Lunch

8,000 yen per person

## Menu

Appetizer: Green pea kuzu jelly, mizuna and mushroom  
sesame tofu dressing, crab and thread seaweed vinegar

Sashimi: Today's sashimi selection

Warm Dish: New potato dumpling, ground chicken ankake  
sauce

Main Dish: Kumamoto Wagyu "Waoh" grilled with salt,  
grilled vegetables

Rice: Saga Prefecture Yumeshizuku rice

Pickles: Three kinds of pickles

Soup: Yamaa barley miso soup

Dessert: White sesame blancmange