

Kuroge Wagyu Beef Gozen  
10,000 yen per person

Menu

Appetizer: Broad Bean Tofu, Greens and Fried Nankan-age (Tofu Skin) Simmered  
Yam and Mozuku Seaweed with Vinegar

Sashimi: Today's Sashimi

Warm Dish: Lotus Root Mochi, Green Pea Puree Soup

Grilled Dish: Today's Grilled Dish

Main Dish: Kumamoto Black Wagyu Beef "Waoh" Grilled with Salt, Grilled Vegetables

Rice: Saga Prefecture Yumeshizuku Rice

Pickles: Assorted Three Kinds

Miso Soup: Yamaa Barley Miso Soup

Dessert: White Sesame Blancmange

Kaiseki Cuisine "Tokiwa"  
13,000 yen per person

Menu

Appetizer: Junsai (watershield) and Japanese Yam with Savory Vinegar Jelly, Sea Bream Sushi Wrapped in Bamboo Leaves, Tomato Simmered in Dashi Broth, Octopus Softly Simmered with Komatsuna (Japanese Mustard Spinach) in Sesame Dressing, Fried Broad Beans

Sashimi: Tilefish Pine Cone Cut Sashimi, Marinated Bonito

Soup: Clear Broth Soup with Dashi Stock, Conger Eel Ball, Shiitake Mushroom, Carrot, Bell Pepper

Grilled Dish: Grilled Tilefish with Pine Cone Scales, Grilled Green Asparagus Soaked in Broth

Side Dish: Simmered Winter Melon, Shrimp Soboro (Minced Shrimp) Ankake Sauce

Main Dish: Straw-Smoked Japanese Black Beef, Kawachi Bankan (Japanese Grapefruit)

Rice: Whitebait and Burdock Root with Saga Prefecture Yumeshizuku Rice

Pickles: Assorted Three Types

Miso Soup: Yamaa Barley Miso Soup

Dessert: Shiratama Anmitsu (Sweet Azuki Bean Paste with Mochi Balls)

Anniversary Kaiseki Dinner  
17,000 yen per person  
\*Reservation required by 2:00 PM the day before.

Menu

Appetizer: Junsai (water shield) and yam with savory vinegar jelly, sea bream sasamaki sushi, tomato simmered in dashi broth  
Soft simmered octopus with komatsuna (Japanese mustard spinach) in sesame dressing, fried broad beans

Sashimi: Isaki (grunt) matsu-kawa style, marinated bonito, squid

Soup: Clear broth soup, grilled conger eel, red eggplant, kinome (Japanese pepper leaf)

Grilled Dish: Tilefish grilled matsukasa-yaki style, grilled green asparagus marinated in dashi

Intermediate Dish: Deep-fried hairtail with starchy sauce, winter melon, baby corn

Main Dish: Abalone dashi shabu-shabu hot pot, wakame seaweed, liver soy sauce

Kama-meshi (Rice Cooked in a Pot): Ashikita-produced kama-age shirasu (freshly boiled whitebait), new ginger, trout roe, scallions, Saga Prefecture's Yumeshizuku rice

Accompaniment: Straw-smoked Japanese Black Wagyu beef, Assorted three kinds of pickles

Tome-wan(Soup): Yamaa barley miso soup

Dessert: Shiratama anmitsu (sweet white glutinous rice balls with anmitsu)