

Kuroge Wagyu Beef Gozen
10,000 yen per person

Menu

Appetizer: Chilled Nagaimo Yam with Agar, Goya and Nankan Fried Tofu Soaked Dish, Tomato Simmered in Broth

Sashimi: Today's Sashimi

Warm Dish: Corn Chawanmushi (steamed egg custard)

Grilled Dish: Today's Grilled Fish

Main Dish: Kumamoto Black Wagyu "Wao" Salt-Grilled with Grilled Vegetables

Rice: Saga Prefecture Yume Shizuku Rice

Pickles: Assortment of Three Kinds

Miso Soup: Yamaa Barley Mugi-Miso Soup

Dessert: Shiso Leaf Sherbet

Kaiseki Cuisine "Tokiwa"
13,000 yen per person

Menu

Appetizer: Japanese Yam Agar, Bitter Gourd and Nankan Fried Tofu Soak

Octopus and Lotus Root with Sesame Vinegar, Conger Eel Sushi, Sweet Potato Lemon Simmer

Sashimi: Seabass Kelp Cured Seared, Striped Jack

Soup: Conger Eel Sawani Soup, New Lotus Root, Green Bean, Burdock, Carrot

Grilled Dish: Grilled Salted Ayu (Sweetfish)

Intermezzo: Deep-fried Round Eggplant Simmered

Main Dish: Japanese Black Beef Salt Grilled

Rice: Corn, Ginger, Saga Prefecture Yumeshizuku Rice

Pickles: Three kinds of Pickles

Miso Soup: Yamaa Barley Miso

Dessert: Fig Red Wine Simmered, Vanilla Ice Cream

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

Menu

Appetizer: Mountain yam agar jelly, bitter melon and Nankan fried tofu soaked in broth

Octopus and lotus root with sesame vinegar, conger eel sushi, candied sweet potato with lemon

Assorted Sashimi: Seabass kelp marinated and seared, striped jack maki, tuna

Soup: Conger eel broth, new lotus root, green beans, burdock, carrot

Grilled Dish: Grilled scallop with miso butter

Additional Dish: Deep-fried sweetfish with a light batter

Main Dish: Simmered Japanese Black beef and round eggplant

Kama-cooked Rice: Grilled conger eel, edamame, ginger, scallions, Saga Prefecture Yumeshizuku rice

Pickles: Assorted three kinds

Miso Soup: Yamaa barley Miso

Dessert: Fig simmered in red wine with vanilla ice cream