

Lunch Kaiseki “Shizuka”
6,000 yen per person

Menu

Appetizer: Yamaimo Agar Jelly, Goya and Nankan-age
Ohitashi, Tomato Broth Simmer

Sashimi: Suzuki Arai, Horse Mackerel Namero

Soup: Clear Broth, Conger Eel Shinjo, Shaved Winter Melon,
Shiitake Mushroom

Grilled Dish: Tilefish Kinome Yaki

Interim Dish: Deep-fried Pike Conger

Main Dish: Beltfish and New Lotus Root Mizore Stew

Rice: Corn, Ginger, Saga Prefecture Yumeshizuku Rice

Pickles: Three kinds

Miso Soup: Yamaa Barley Miso

Dessert: Green Shiso Sherbet

Kuroge Wagyu Gozen Lunch
8,000 yen per person

Menu

Appetizer: Chilled grated yam jelly, bitter melon and
Nankan fried tofu soaked dish, tomato simmered in broth

Sashimi: Today's sashimi selection

Warm dish: Corn chawanmushi (steamed savory egg
custard)

Main dish: Kumamoto Wagyu "Waou" salt-grilled with
grilled vegetables

Rice: Saga Prefecture Yume-shizuku rice

Pickles: Three kinds assortment

Soup: Yamaa barley Mugi-Miso soup

Dessert: Shiso (perilla) sherbet

Limited-Time Menu: July - August

Domestic eel steamed in a wooden steamer,
resulting in a fluffy texture. Benkei's special
sauce enhances the flavor even more.

Eel Steamed in a Wooden Steamer
"Lunch Set"

5,000 yen per person
Appetizer, steamed egg custard, eel steamed in a wooden
steamer, pickles, clear soup, seasonal dessert

Eel Steamed in a Wooden Steamer
"Dinner Set"

7,000 yen per person
Appetizer, simmered dish, steamed egg custard with eel,
eel steamed in a wooden steamer, pickles, clear soup,
seasonal dessert

Seasonal ingredients are skillfully and beautifully
prepared by our chef.

Tachibana-style Scattered Sushi
4,800 yen per person

Appetizer, steamed egg custard, scattered sushi, clear soup,
seasonal dessert