

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

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

Dinner course “Hakuraku”

9,000 yen per person

\*Minimum order from two

Menu

Assorted Appetizers (6 kinds)

Shark Fin Soup with Crab Meat and Winter Melon  
(Shark fin can be changed to grilled shark fin 40g for +5,000 yen)

Lightly Stir-fried Seafood with Salt

Shrimp in Chili Sauce

Sweet and Sour Pork with Zhenjiang Vinegar, using  
Hitoyoshi Akabuta Pork from Kuma Village

Mixed Fried Rice

Dessert

Anniversary Dinner course

13,000 yen per person

\*Minimum order from two

Menu

Assorted Seven Kinds of Appetizers

Shark Fin Soup with Crab Meat and Winter Melon  
(+5,000 yen to upgrade to 40g grilled shark fin)

Stir-fried Water Spinach over High Heat ★ Served on a  
Large Plate

Peking Duck

Lightly Boiled Wagyu Sirloin with Lime-Flavored Soy Sauce

Abalone and New Lotus Root Steak with XO Sauce

Chilled Tantan Noodles with Soy Milk

Dessert

Dinner course “Ho-oh”

18,000 yen per person

\*Please make a reservation by 2:00 PM, 3 days in  
advance.

– Lobster Course –

Menu

Assorted Eight Kinds of Appetizers

Peking Duck

Grilled Shark Fin with Crab Meat in Superior Soup Sauce

Abalone and Water Spinach Stir-Fried over High Heat

Wagyu Filet Steak with Black Pepper Sauce

Seafood and Lettuce Fried Rice with XO Sauce Flavor

Dessert

Lunch course “Shikisaika”

4,000 yen per person

\*Minimum order from two

Menu

Five kinds of appetizers

Tomato Hot and Sour Soup

Deep-fried Shrimp and Edamame Wrapped in Rice Paper  
with Mango Mayonnaise Sauce

Stir-fried New Lotus Root "Koishuku" and Green Beans

Steamed Swordtip Squid with Flavored Vegetables

Spice Fried Rice with Beef and Garlic Sprouts

Almond Tofu with Peach Compote

Lunch course "Hisui"

6,500 yen per person

\*Minimum order from two

Menu

Five kinds of appetizers

Winter Melon Soup with Dried Scallops and the Aroma of  
Green Yuzu

Amakusa Prawns Fried with Spices

Steamed Swordtip Squid with Flavored Vegetables and a  
Lemon Flavor

Stir-fried Black Wagyu Fillet and Cashew Nuts with Black  
Pepper

Crab Meat and Lettuce Fried Rice

Desserts

Limited Time Menu: June – August

Seafood Cold Noodle Set

3,300 yen per person

《Contents》 2 kinds of steamed dim sum, lunch dessert  
Single item 2,800 yen

Gomoku Cold Noodle Set

2,500 yen per person

《Contents》 2 kinds of steamed dim sum, lunch dessert  
Single item 2,000 yen

Dandan Cold Noodle Set

2,500 yen per person

《Contents》 2 kinds of steamed dim sum, lunch  
dessert Single item 2,000 yen

Dinner course “Menu Saison”  
18,000 yen per person

[July - August]  
Menu

Amuse-bouche

Tartare of marbled horse meat, French caviar, Fourme  
d'Ambert mousse

Australian winter truffle, confit of Yamame trout from  
Minami-Aso

Crispy scale-grilled splendid alfonsino and European  
mussels

Roasted French lamb  
★ Wagyu fillet can be substituted (additional 2,000 yen)

Avant-dessert

Dessert

Mignardises

Coffee