

Kuroge Wagyu Beef Gozen
10,000 yen per person

Menu

Appetizer: Sesame tofu, bitter melon and Nankanage tofu
tossed in Tosa sauce, vinegared thread mozuku seaweed

Sashimi: Today's sashimi

Hot dish: Pumpkin manju, minced chicken shaved in Gin-an

Grilled dish: Today's grilled dish

Main dish: Kumamoto Kuroge wagyu beef "Wao" grilled
with salt, grilled vegetables

Rice: Domestic rice and white rice

Pickles: Assortment of three

Soup: Yamaa barley miso

Dessert: Vanilla ice cream monaka

Kaiseki Cuisine "Tokiwa"
13,000 yen per person

Menu

Appetizer: Sesame tofu, bitter melon and Nankan age
tossed in Tosa sauce
Golden thread melon tossed in edamame and zunda,
steamed duck, fig with white sauce

Sashimi: Grilled swordfish with kelp, sake, tuna sashimi,
yolk soy sauce, roasted seaweed

Stewed dish: Conger eel and round eggplant in a clear
sauce, planed winter melon, watercress

Grilled dish: Grilled tilefish with pine cone, snakebasket
lotus root

Side dish: Deep-fried sweetfish in light batter, corn,
watercress leaves

Main dish: Grilled Kuroge wagyu beef marinated in miso

Rice: Rice cooked with edamame and dried small sardines

Pickles: Three kinds of assortment

Soup : Yamaa barley miso

Dessert: Pear simmered in honey, lemon sherbet

Anniversary Kaiseki Dinner
17,000 yen per person

*Reservation required by 2:00 PM the day before.

Menu

Appetizer: Sesame tofu, bitter melon and Nankan age with
Tosa dressing, golden thread melon with edamame and
zunda dressing, steamed duck, fig with white sauce

Sashimi: Grilled swordfish with kelp, tuna sashimi with tuna
soup, kuruma prawn

Stewed dish: Clear soup, steamed eel, lotus root, lotus root,
dew ginger

Grilled dish: Grilled conger eel with Japanese pepper, snake
cage lotus root

Snack: Fried sweetfish in light batter, corn, kadokawa
leaves

Main dish: Kuroge wagyu beef and tomato sukiyaki hot pot

Rice: Grilled sweetfish and edamame cooked in a pot

Pickles: Three kinds

Soup : Yamaa barley miso

Dessert : Pear simmered in honey, lemon sherbet