

Lunch Kaiseki “Shizuka”

6,000 yen per person

Menu

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

Sashimi: Sea bream wash, tuna with grated yam sauce

Stewed dish: Corn paste, eggplant, yuzu

Grilled dish: Wakasa-yaki swordfish

Mixed dish: Shrimp and avocado okakiage

Main dish: Conger eel and winter melon with egg broth

Rice: Rice cooked with edamame and dried small sardines

Pickles: Three kinds of assortment

Soup : Yamaa barley miso

Dessert : Vanilla ice cream monaka

Kuroge Wagyu Gozen Lunch

8,000 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 mantou, minced chicken shaved in Gin-an

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

Rice: Domestic rice and white rice

Pickles: Assortment of three

Soup : Yamaa barley miso

Dessert : Vanilla ice cream monaka

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