

Lunch Kaiseki “Shizuka”  
6,000 yen per person

Menu

Appetizer: Peanut tofu, soaked greens and grilled mushrooms with chrysanthemum in broth, vinegared thread mozuku seaweed

Sashimi: Bonito and sea bream

Stewed dish: Moon-shaped tofu with maitake mushrooms in pumpkin puree soup

Grilled dish: Wakasa-yaki Spanish mackerel

Mixed dish: Conger eel and eggplant with yuba in thick dashi brothaki

Main dish: Grilled seasonal salmon with glazed with a traditional sweet soy sauce

Rice: Rice with dried baby sardines and Japanese pepper

Pickles: Three kinds of assortment

Soup : Yamaa barley miso

Dessert : Pear jelly with yogurt mousse

Kuroge Wagyu Gozen Lunch  
8,000 yen per person

Menu

Appetizer: Peanut tofu, soaked greens and grilled mushrooms with chrysanthemum in broth, vinegared thread mozuku seaweed

Sashimi: Today's sashimi

Hot dish: Lotus root manju with mizuna and chrysanthemum, in a thick dashi sauce

Main dish: Salt-grilled Kuroge wagyu beef, served with grilled vegetables

Rice: Domestic rice and white rice

Pickles: Assortment of three

Soup: Yamaa barley miso

Dessert: Pear jelly with yogurt mousse

Limited-Time Menu: July - September

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