

Dinner course “Hakuraku”

8,000 yen per person

*Minimum order from two

Menu

Assorted Appetizers (6 kinds)

Shark fin soup with crab meat and Japanese mountain yam

Lightly salted stir-fried shrimp and fresh ginkgo nuts

Steamed scallop with garlic and aromatic soy sauce

Sweet and sour pork made with Kumamura Isshoji red pork
glazed in Zhenjiang vinegar

Fried rice with grilled salmon and Kujo green onions
flavored with green shiso

Dessert

Dinner course “Fu-ki”

13,000 yen per person

*Minimum order from two

Menu

Assorted seven kinds of appetizers

Shark fin soup with crab meat and Japanese mountain yam

Truffle-scented mushroom spring rolls

Stir-fried wild-caught Kuruma prawn from Amakusa,
abalone, and fresh ginkgo nuts

Japanese black beef filet steak with sweet soy sauce

Fried rice with grilled salmon and Kujo green onions served
in supreme broth style

Two dessert

Dinner course “Ho-oh”

16,000 yen per person

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

Assortment of seven kinds of appetizers

Peking duck garnished with fresh ginkgo nuts

Shark fin, cordyceps mushroom and dried
delicacies in supreme broth

Steamed spiny lobster with garlic garnished with
kujo green onions

Stir-fried Japanese black beef fillet with mixed
pepper

Crispy rice with assorted seafood in thick sauce

Two dessert