

Kuroge Wagyu Beef Gozen
10,000 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

Grilled dish: Today's grilled dish

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

Kaiseki Cuisine "Tokiwa"
13,000 yen per person

Menu

Appetizer: Peanut tofu, soaked greens and grilled mushrooms with chrysanthemum in broth, persimmon with tofu and sesame dressing, skewers of fresh ginkgo nuts and shimeji mushrooms

Sashimi: Bonito sashimi with yuzu soy sauce, pen shell with salt, mackerel pressed sushi with Matsumae-style toppings

Stewed dish: Steamed fish dumpling inspired by the hagi flower in clear dashi broth

Grilled dish: Miso-marinated grilled tilefish

Side dish: Pike conger and eggplant simmered with grated daikon

Main dish: Crispy fried beltfish in harvest style with okra, Salt-grilled Kuroge wagyu beef

Rice: Domestic rice and white rice

Pickles: Three kinds of assortment

Soup : Yamaa barley miso

Dessert: White sesame milk pudding with white wine-poached fig

Kaiseki Cuisine “Mizuho”
17,000 yen per person

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

Menu

Appetizer: Peanut tofu, soaked greens and grilled mushrooms with chrysanthemum in broth, persimmon with tofu and sesame dressing, skewers of fresh ginkgo nuts and shimeji mushrooms

Sashimi: Bonito sashimi with yuzu soy sauce, pen shell with salt, mackerel pressed sushi with Matsumae-style toppings

Stewed dish: Clear broth with pike conger and matsutake mushroom garnished with shrimp, mitsuba herbs, and sudachi citrus.

Grilled dish: Miso-marinated grilled tilefish

Side dish: Crispy fried beltfish in harvest style with okra

Main dish: Spiny lobster dashi shabu-shabu hot pot

Rice: Domestic rice and white rice

Pickles: Three kinds

Soup : Spiny lobster miso soup

Dessert : White sesame milk pudding with white wine-poached fig