

Kuroge Wagyu Beef Gozen  
10,000 yen per person

Menu

Appetizer: Pumpkin tofu in a delicious dashi broth, mizuna and mushrooms marinated in mustard, pear dressed with walnuts and white dressing

Sashimi: Today’s Sashimi

Hot Dish: Pumpkin mantou, minced chicken, green onion, ginger

Grilled Appetizer: Today's grilled appetizer

Main Dish: Salt-grilled Japanese Black Beef “Wagyu”, grilled vegetables

Rice: Domestic white rice

Pickles: Assortment of three

Miso Soup: Yamaa Barley miso soup

Dessert: Sweet potato pudding

Kaiseki Cuisine "Tokiwa"  
13,000 yen per person

Menu

Appetizer: Mizuna and mushrooms marinated in mustard

Appetizer: Pumpkin tofu in a delicious dashi broth, saury simmered in ginger, pear with walnut dressing and battered

Sashimi: Grilled Spanish mackerel sashimi, pickled tuna

Simmered dish: Sweet tilefish soup with chiri sauce, maple leaves, carrots, tofu, shiitake mushrooms, green onions, and yuzu

Grilled dish: Grilled yellowtail with miso and yuzu sauce

Additional dish: Matsutake mushroom tempura, green chili peppers, sudachi oranges, and natural salt

Main dish: Braised sea bream and turnip with crab sauce

Rice: Chestnut rice

Pickles: Assortment of three kind

Miso Soup: Yamaa Barley miso soup

Dessert: Persimmon monaka.

Matsutake Kaiseki Dinner  
28,000 yen per person

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

Menu

Appetizer: Matsutake mushroom and chrysanthemum tossed with mizore

Appetizer: Pumpkin tofu in a delicious dashi broth, saury simmered in ginger, pear with walnut dressing and white dressing

Sashimi: Skinned sashimi, liver with ponzu sauce, grilled Spanish mackerel sashimi, seared scallops with sweet soy sauce

Simmered dish: Steamed matsutake mushroom in an earthenware pot, tiger prawns, sea bream, Mitsuba, and sudachi

Grilled dish: Charcoal-grilled matsutake mushroom, grilled yellowtail with miso and yuzuan sauce

Appetizer: Matsutake mushroom tempura, ginkgo nuts, sudachi , and natural salt

Main dish: Japanese black beef and matsutake mushroom sukiyaki pot

Kama-cooked rice: Matsutake mushrooms cooked in a kama-cooked pot

Pickles: Assortment of three kinds

Miso Soup: Yamaa barley miso

Dessert: Persimmon monaka