

Kuroge Wagyu Beef Gozen
10,000 yen per person

Menu

Appetizer: Sesame Tofu, Sesame An, Greens and Nankan
Age Simmered, Persimmon and Lotus Root Namasu

Sashimi: Today's Sashimi

Warm Dish: Furofuki Turnip, Tomo-ji An Sauce

Grilled Dish: Today's Grilled Dish

Main Dish: Salt-grilled Kuroge-Wagyu Beef

Rice: White Rice, Saga Prefecture Yumeshizuku

Pickles: Three kinds

Soup: Yamaa Barley Miso Soup

Dessert: Apple Compote, Honey Jelly

Kaiseki Cuisine "Tokiwa"
13,000 yen per person

Menu

First Course: Porridge with Turnip

Appetizer: Chrysanthemum Greens and Mushroom Shiraoe
(Tofu Dressing), Persimmon and Lotus Root Namasu
(Vinegared Dish), Seared Kamasu (Barracuda) Kosode
Sushi

Assorted Sashimi: Seared Amberjack Sashimi, Sea Bream

Soup: Clear Broth Soup, Lotus Root Mochi, Kaiware
(Radish Sprouts), Yuzu Citrus

Grilled Dish: Miso-Marinaded Grilled Spanish Mackerel

Accompaniment: Fried Taro, Giant Eringi Mushroom
Tempura, Shrimp and Mushroom Spring Roll

Main Dish: Duck Simmered in Broth

Rice: White Rice, Saga Prefecture Yumeshizuku

Accompaniments: Pickled Oma Tuna, Assorted Three Kinds
of Pickled Vegetables

Soup: Yamaa Barley Miso Soup

Dessert: Pumpkin Pudding

Kaiseki Cuisine “Mizuho”
17,000 yen per person

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

Menu

First Course : Porridge with Turnip

Appetizer: Chrysanthemum Greens and Mushroom
"Shiraae" (Tofu Dressing), Persimmon and Lotus Root
"Namassu" (Vinegared Dish), Seared Kamasu (Barracuda)
Kosode Sushi

Sashimi: Oma Tuna, Squid

Soup: Clear Broth Soup, Lotus Root Mochi, Kaiware Daikon
Sprouts, Yuzu Citrus

Grilled Dish: Miso-Marinaded Grilled Sawara (Spanish
Mackerel)

Accompaniment: Deep-Fried Satoimo (Taro), Jumbo Eringi
Mushroom Tempura, Shrimp and Mushroom Spring Roll

Main Dish: Oma Tuna, Tuna and Scallion Hot Pot

Rice : Oma Tuna Zuke Don (Marinated Tuna Bowl), Saga
Prefecture Yumeshizuku

Pickles: Three Assorted Pickles

Soup: Yamaa Barley Miso Soup

Dessert: Pumpkin Pudding