

Kuroge Wagyu Beef Gozen  
10,000 yen per person

Menu

Appetizer: Crab, greens, and mushrooms in broth; black sesame soy milk tofu  
Apple and Mitsuba herb with grated daikon radish and vinegar dressing

Sashimi: Today's fresh sashimi

Warm Dish: Deep-fried taro root with minced chicken ankake sauce

Grilled Dish: Today's grilled fish

Main Dish: Grilled Wagyu beef with salt, grilled vegetables

Rice: Saga Prefecture Yumeshizuku rice

Pickles

Miso Soup: Yamaa barley miso soup

Dessert: Yuzu sorbet

Kaiseki Cuisine "Tokiwa"  
13,000 yen per person

Menu

Appetizer : Daikon Radish Porridge with Yuzu

Hors d'oeuvre: Crab, Greens, and Mushroom Ohitashi (simmered and marinated); Seared Mackerel and Scallion with Vinegar Miso Dressing; Pufferfish Simmered Jelly

Sashimi: Pufferfish with Grated Radish; Spotted Shad Sashimi

Soup Bowl: Steamed Tilefish and Turnip, Lightly Starch-Thickened Broth with Ginkgo Nut, Cloud Ear Mushroom, Carrot, and Mitsuba

Grilled Dish: Grilled Miso-Marinated Silver Cod

Intermezzo: Fried Pufferfish; Fried Shrimp Potato and Cauliflower

Main Dish: Shiitake Mushroom Futami-yaki (grilled with two fillings)

Rice: Cooked Rice with Grilled Salmon and Lotus Root, Saga Prefecture Yumeshizuku Rice

Pickles

Miso Soup: Yamaa Barley Miso

Dessert: Apple Awa-yuki Yore (light and fluffy gelatin dessert), Apple Compote

Kaiseki Cuisine “Mizuho”  
17,000 yen per person  
\*Reservation required by 2:00 PM the day before.

Menu

Appetizer: Daikon radish porridge with yuzu

Hors d'oeuvre: Crab, green vegetables, and mushroom soaked in broth  
Seared mackerel and scallion with vinegared miso, Pufferfish simmered jelly

Assorted Sashimi: Thinly sliced pufferfish, Tuna  
Soup: Steamed tilefish and turnip, light arrowroot starch sauce  
Ginkgo nut, wood ear mushroom, carrot, Japanese honewort

Grilled Dish: Grilled miso-marinated cod

Intermediate Dish: Pufferfish milt tempura Deep-fried shrimp potato, cauliflower

Main Dish: Pufferfish hot pot, scallion, tofu, garland chrysanthemum, mushroom

Rice Dish: Pufferfish pickled rice bowl Saga Prefecture Yumeshizuku rice

Pickles

Miso Soup: Yamaa barley miso soup

Dessert: Apple agar jelly, simmered apple in syrup