

Year-End and New Year Special Menu

December 30, 2025 (Tue) – January 3, 2026 (Sat)

Special Lunch Kaiseki “Aoi”

¥8,000

Lunch time only

【December 30–31】

Appetizers

Crab, greens, and mushrooms dressed in light broth

Black sesame soy milk tofu

Apple and Japanese parsley with grated daikon

vinegar dressing

Sashimi

Yellowtail, Sea bream

Simmered Soup

Turnip purée soup with taro, carrot, and shiitake

mushroom

Grilled Dish

Spanish mackerel Wakasa-style

Fried Dish

Shrimp and scallop fritter

Hot Dish

Duck hot pot

Rice

Steamed rice with grilled salmon and lotus root

(Saga Prefecture “Yume Shizuku” rice)

Pickles

Assorted three kinds

Soup

Barley miso soup

Dessert

Yuzu sorbet

Special Lunch Kaiseki “Aoi”

¥8,000

Lunch time only

【January 1–3】

Celebratory Appetizers

Mizuna greens and simmered eggplant

Red and white crab namasu

Marinated herring roe

Sweet simmered black soybeans

Herring kelp roll

Sashimi

Sea bream with lightly seared skin

Straw-fired tuna

Squid with salmon roe and grated daikon

Celebratory Soup

Tilefish ozoni-style soup

Grilled Dish

Fan-shaped grilled yellowtail

Steamed Dish

Turnip “Uzumi” with tortoiseshell-cut yuba in light

sauce

Simmered Dish

Braised beef tongue

Minami-Aso “Daruma” taro

Rice

Steamed rice with grilled sea bream, bamboo

shoots, and green onion

(Saga Prefecture “Yume Shizuku” rice)

Pickles

Assorted three kinds

Soup

Clear kelp soup

Dessert

Rice flour and soy milk jelly

Strawberry sweet red bean soup purée

Special Kaiseki “Miyabi”**¥15,000****【December 30–31】****Starter**

Daikon rice porridge

Appetizers

Simmered tiger pufferfish aspic

Crab, greens, and mushrooms dressed in broth

Lightly seared mackerel and green onion with
vinegar miso**Sashimi**

Tiger pufferfish with grated daikon

Gizzard shad

Simmered SoupSteamed golden eye snapper and turnip
in light thickened broth**Grilled Dish**

Grilled miso-marinated black cod

Fried Dish

Fried tiger pufferfish

Fried shrimp taro

Grilled Dish

Grilled log-grown shiitake mushrooms, Futami style

RiceSteamed rice with grilled salmon and lotus root
(Saga Prefecture “Yume Shizuku” rice)**Pickles**

Assorted three kinds

Soup

Barley miso soup

Dessert

Apple snow jelly

Simmered apple in syrup

Special Kaiseki “Miyabi”**¥15,000****【December 30–31】****Starter****【January 1–3】****Celebratory Appetizers**

Suizenji seri greens and marinated herring roe

Red and white crab namasu

Simmered sardines with sansho pepper

Sweet simmered black soybeans

Abalone marinated in chili miso

Sashimi

Sea bream with lightly seared skin

Straw-fired tuna

Yellowtail

Celebratory Soup

Tilefish ozoni-style soup

Grilled Dish

Oku-Aso trout grilled with amazake glaze

Fried Dish

Bamboo shoot tempura

Deep-fried fiddlehead fern with rice cracker coating

Main Dish

Steamed-grilled Kumamoto Akaushi beef

Minami-Aso “Daruma” taro

RiceSteamed rice with bamboo shoots and crab
(Saga Prefecture “Yume Shizuku” rice)**Pickles**

Assorted three kinds

Soup

Clear kelp soup

Dessert

Strawberry monaka wafer

Steamed sweet bean jelly

Special Kaiseki “Benkei”**¥20,000****【December 30–31】****Starter**

Daikon rice porridge

Appetizers

Crab, greens, and mushrooms dressed in broth

Lightly seared mackerel and green onion with
vinegar miso

Simmered tiger pufferfish aspic

Sashimi

Thin-sliced tiger pufferfish

Tuna

Simmered SoupSteamed golden eye snapper and turnip
in light thickened broth**Grilled Dish**

Grilled miso-marinated black cod

Fried Dish

Tiger pufferfish milt tempura

Fried shrimp taro

Hot Dish

Tiger pufferfish hot pot

RiceMarinated tiger pufferfish rice bowl
(Saga Prefecture “Yume Shizuku” rice)**Pickles**

Assorted three kinds

Soup

Barley miso soup

Dessert

Apple snow jelly

Simmered apple in syrup

Special Kaiseki “Benkei”**¥20,000****【January 1–3】****Celebratory Appetizers**

Suizenji seri greens and marinated herring roe

Red and white crab namasu

Simmered sardines with sansho pepper

Sweet simmered black soybeans

Abalone marinated in chili miso

Sashimi

Kelp-cured pufferfish

Straw-fired tuna

Lightly blanched spiny lobster

Celebratory Soup

Tilefish ozoni-style soup

Grilled Dish

Grilled bamboo shoots with Japanese pepper leaves

Fried Dish

Kuruma prawn tempura

Urajiro shiitake mushroom

Deep-fried fiddlehead fern with rice cracker coating

Additional Dish

Bamboo shoot tempura

Fried bamboo shoot taro

Main Dish

Steamed-grilled Kumamoto Akaushi beef

Rice

Steamed white rice

(Saga Prefecture “Yume Shizuku” rice)

Accompaniments

Assorted three kinds of pickles

Sea bream and urei shoots with sesame soy sauce

Soup

Spiny lobster miso soup

Dessert

Roasted strawberry purée

Vanilla ice cream