

Dinner

**Japanese Black Wagyu Set** – ¥10,000

Sample Menu

Appetizer / Sashimi / Simmered dish / Grilled dish of the day /  
Grilled Kumamoto Wagyu “Wao” / Rice / Pickles / Soup / Dessert

Kaiseki Courses

**Kaiseki “Tokiwa”** – ¥13,000

Sample Menu

Amuse-bouche: Green asparagus soup

Appetizer: Mizuna and mushroom with sea bream roe / Smoked scallop with butterbur /  
Firefly squid with miso vinegar

Sashimi: Sea bream with cherry leaf / Seared bonito with onion soy sauce

Soup: Clear broth with grilled bamboo shoot

Grilled Dish: Grilled cutlassfish / Spring cabbage

Fried Dish: Bamboo shoot tempura with sakura shrimp

Main Dish: Japanese Black Wagyu tomato sukiyaki

Rice: Rice with burdock root, ginger, and fried tofu

Pickles / Soup / Dessert

**Kaiseki “Mizuho”** – ¥17,000

Featuring Spanish mackerel, sakura shrimp, and spring delicacies

A seasonal kaiseki course showcasing the flavors of spring, including clam soup, grilled Spanish mackerel, and rice cooked with sakura shrimp.

**Chef’s Special Kaiseki “Benkei”** – ¥25,000

Featuring cherry sea bream, abalone, and sea urchin

Reservation required by 2:00 PM the day before

An exquisite kaiseki experience crafted with the finest seasonal ingredients and refined culinary techniques, reflecting the beauty of Japan’s four seasons.