

Lunch and Dinner

Kuroge Wagyu Gozen 10,000 yen

Appetizer: Corn Tofu, Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Pickled Tuna

Warm Dish: Winter Melon Manju, Boiled Anago Inkomi

Grilled Dish: Suzuki Salt Grilled

Main Dish: Kuroge Wagyu Salt Grilled

Rice: White Rice, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: White Peach Blancmange

Kaiseki Cuisine "Tokiwa" 13,000 yen

First Course: Corn Puree

Appetizer: Taro Stem with Sesame Dressing, Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Isaki, Striped Jack, Pickled Tuna, Nagaimo, Okahijiki

Simmered Dish: Grilled Pike Conger Shinjo

Grilled Dish: Young Ayu Salt Grilled

Between Dishes: Eel Soy Milk Steamed

Main Dish: Pike Conger Fry, Green Asparagus

Zucchini Tosa-age, Mulukhiyah with Plum Dressing

Rice: Cooked Rice with New Ginger and New Burdock, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: Simmered Peach with Honey, Granita

Kaiseki Cuisine "Mizuho" 17,000 yen

~Early Summer Delicacies: Ayu and Pike Conger~

**Reservations required by 2:00 PM the day before*

First Course: Corn Puree

Appetizer: Fried Young Ayu Sushi, Taro Stem with Sesame Dressing
Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Isaki, Striped Jack, Pickled Tuna

Simmered Dish: Pike Conger Kuzu Tataki

Grilled Dish: Young Ayu Salt Grilled

Between Dishes: Beltfish Simmered with Grated Daikon

Main Dish: Pike Conger Sukiyaki

Kamameshi: Grilled Eel, Shredded Egg, Mitsuba, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: Simmered Peach with Honey, Granita

Benkei Special Kaiseki 25,000 yen

**Reservations required by 14:00 the day before*

We carefully prepare each exquisite dish, showcasing the skills of our chefs. Please enjoy a luxurious time with our kaiseki cuisine, which reflects the four seasons of Japan.

[Sample Menu]

Appetizer: Corn potage with yuzu

Assortment of appetizers: Fried sweetfish sushi, pike eel and jade eggplant in a vinegared jelly, grilled tomato and okra with white sesame dressing

Sashimi: Red seabream usuzukuri, turban shell, tuna

Simmered dish: Pike eel broth, round eggplant, planed winter melon, yuzu

Grilled dish: Charcoal-grilled sweetfish with 蓼酢 (tadezu - knotweed vinegar)

Side dish: Steamed abalone tempura, amaga-style chili pepper, liver soy sauce

Vinegared dish: Unagi-zaku (grilled eel and cucumber in vinegar), cucumber, myoga ginger, vinegared ginger

Main dish: Kuroge Wagyu beef dashi shabu-shabu, leafy greens, mushrooms, yuzu pepper

Kamameshi: Sea urchin, fresh lotus root, mitsuba, "Yumeshizuku" rice from Saga Prefecture

Pickles: Three kinds

Soup: Red seabream ara-jiru (fish bone soup)

Dessert: Peaches simmered in honey, white wine jelly