Dinner

Served at the kappo counter "Kozue"

Kappo Kaiseki "Sansui" — ¥13,000 (One Harmony members ¥11,700)

-Sakizuke (appetizer): Sesame tofu with crab ankake

-Zensai (appetizers): Turnip, prawn, chrysanthemum greens in broth; pear with peanut shiraae; simmered octopus; egg castella; Okumoto Aso trout miso-marinated

-Wanmono (soup): Clear soup with scallop kamaboko and grilled maitake

-Tsukuri (sashimi): Wild flounder, marinated yellowtail

-Yakimono (grilled): Grilled alfonsino (kinmedai wakasa-yaki)

-Aizakana (side): Deep-fried ebi-imo

-Shiizakana (main savory): Simmered duck (jibuni style)

-Gohan (rice): Grilled salmon with mushrooms, daikon, carrot, ginkgo, and salmon roe; miso soup; pickles

-Mizumono (dessert): Yuzu sherbet, melon soup, apple mirin-ni monaka

Kappo Kaiseki "Suiho" — ¥17,000 (One Harmony members ¥15,300)

-Sakizuke (appetizer): Sesame tofu with crab ankake

-Zensai (appetizers): Turnip, prawn, chrysanthemum greens in broth; pear with peanut shiraae; simmered octopus; egg castella; Okumoto Aso trout miso-marinated

-Wanmono (soup): Clear soup with scallop kamaboko and grilled maitake

-Tsukuri (sashimi): Wild flounder, marinated yellowtail

-Yakimono (grilled): Grilled alfonsino (kinmedai wakasa-yaki)

-Aizakana (side): Deep-fried ebi-imo

-Shiizakana (main savory): Kuroge Wagyu served as dashi-shabu

-Shokuji (rice): Nigiri sushi, red miso soup

-Mizumono (dessert): Yuzu sherbet, melon soup, apple mirin-ni