Bento

Kobai bento (Ume) ¥3,780



Sashimi (fresh raw fish sliced into small pieces) 刺身 Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables 季節の野菜の炊き合わせ

Rolled omelet 出し巻き

Roast duck 鴨ロース

Green plum tempura 青梅の天ぷら

Seasonal simmered seafood 季節の魚介類の炊き合わせ

Separate service fee applies.

Kamaboko (minced and steamed fish) $h \neq K \subset \mathcal{K}$

Seasonal vegetable dish with dressing 季節の野菜の和え物

Rice with whitebait and Japanese pepper ちりめん山椒ご飯

Clear soup 吸い物

Desserts デザート

Kobai bento (Take)

Sashimi (fresh raw fish sliced into small pieces) 刺身	Seasonal simmered seafood 季節の魚介類の炊き合わせ
শ্যঙ্গ Tuna, Sea bream, Squid	Kamaboko (minced and steamed fish)
A selection of simmered seasonal vegetables	- かまぼこ
季節の野菜の炊き合わせ	Seasonal vegetable dish with dressing 季節の野菜の和え物
Rolled omelet	子即の封朱の和之物
出し巻き	Rice with whitebait and Japanese pepper
Roast duck	ちりめん山椒ご飯
	Clear soup
Tempura	- 吸い物
天ぷら	Desserts
Shrimp, Seasonal vegetables	デザート

Separate service fee applies.

Kobai bento (Matsu)

¥4,860

¥4,320

Sashimi (fresh raw fish sliced into small pieces)	Kamaboko (minced and steamed fish) かまぼこ
刺身 Tuna, Sea bream, Squid	Seasonal vegetable dish with dressing 季節の野菜の和え物
A selection of simmered seasonal vegetables	子即の封朱の和え初
季節の野菜の炊き合わせ	Chawanmushi (steamed savory egg custard)
Rolled omelet 出し巻き Roast duck 鴨ロース	 茶わん蒸し Shrimp, Seasonal vegetables
	 Rice with whitebait and Japanese pepper ちりめん山椒ご飯
	Tempura
天ぷら Shrimp, Seasonal vegetables Seasonal simmered seafood 季節の魚介類の炊き合わせ	Desserts デザート

Separate service fee applies.

Hakubai bento

Sashimi (fresh raw fish sliced into small pieces)	Kamaboko (minced and steamed fish) かまぼこ
お造り Tuna, Sea bream, Squid 	Seasonal vegetable dish with dressing 一 季節の野菜の和え物
A selection of simmered seasonal vegetables	字即の到来の和え物
季節の野菜の炊き合わせ	Rice with whitebait and Japanese pepper
Rolled omelet	- ちりめん山椒ご飯
出し巻き	Clear soup
Roast duck	ー 吸い物
鴨ロース	Desserts
Tempura	- デザート

天ぷら Shrimp, Seasonal vegetables

Seasonal simmered seafood 季節の魚介類の炊き合わせ

Separate service fee applies.

Hakubai bento

¥5,940

Sashimi (fresh raw fish sliced into small pieces) 刺身	Kamaboko (minced and steamed fish) かまぼこ
শ্যর Tuna, Sea bream, Squid	Seasonal vegetable dish with dressing - 季節の野菜の和え物
A selection of simmered seasonal vegetables 季節の野菜の炊き合わせ	Rice with whitebait and Japanese pepper
Rolled omelet	- ちりめん山椒ご飯 - ちりめん山椒ご飯
出し巻き	Clear soup - 吸い物
Roast duck 鴨ロース	Desserts
Tempura	- デザート
天ぷら	Chawanmushi (steamed savory egg custard)
Shrimp, Seasonal vegetables	茶わん蒸し
Seasonal simmered seafood 季節の魚介類の炊き合わせ	Shrimp, Seasonal vegetables

Separate service fee applies.

Kaiseki cuisine

Mai course

Recommended appetizer of the day	Vinegared dishes
本日のおすすめ付き出し	酢の物
Seasonal vegetables, Seasonal seafood	Seasonal vinegared seafood dish
Sashimi (fresh raw fish sliced into small pieces)	Rice with flavorings
刺身	炊き込みご飯
Tuna, Sea bream, Squid, Seasonal seafood	Seasonal seafood or vegetable rice with flavorings
Japanese Soup 宛物 Seasonal Japanese soup	Miso soup 味噌汁
Steamed dish	Japanese pickles
蒸し物	香の物
Seasonal steamed vegetable and fish dish	Fruit
Sushi 寿司 Seasonal seafood sushi	フルーツ Seasonal fruit or fruit sherbet
Grilled dishes	

焼き物

Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals

The above prices include tax.

Beni course ¥8,640



Recommended appetizer of the day 本日のおすすめ付き出し Seasonal vegetables, Seasonal seafood	Deep-fried dishes 揚げ物 Tempura
Sashimi (fresh raw fish sliced into small pieces) 刺身 Tuna, Sea bream, Squid, Seasonal seafood	Seasonal seafood, Seasonal fried dish Vinegared dishes 酢の物 Seasonal vinegared seafood dish
Japanese Soup 椀物 Seasonal Japanese soup	Rice with flavorings 炊き込みご飯 Seasonal seafood or vegetable rice with flavorings
Steamed dish 蒸し物 Seasonal steamed vegetable and fish dish	Miso soup 味噌汁
Sushi 寿司 Seasonal seafood sushi	Japanese pickles 香の物
Grilled dishes 焼き物 Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and	Fruit フルーツ Seasonal fruit or fruit sherbet

sake on skewers and broiled over hot coals

Ume course

¥10,800

Recommended appetizer of the day	Japanese Soup
本日のおすすめ付き出し	椀物
Seasonal vegetables, Seasonal seafood	Seasonal Japanese soup
Sashimi (fresh raw fish sliced into small pieces) 刺身	

Tuna, Sea bream, Squid, Seasonal seafood

The above prices include tax.

Steamed dish 蒸し物 Seasonal steamed vegetable and fish dish	Side dishes 一品 One seasonal dish
Sushi 寿司 Seasonal seafood sushi	Rice with flavorings 炊き込みご飯 Seasonal seafood or vegetable rice with flavorings
Grilled dishes 焼き物	Miso soup 味噌汁
Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals	Japanese pickles 香の物
Deep-fried dishes	Fruit
揚げ物	フルーツ
Tempura Seasonal seafood, Seasonal fried dish	Seasonal fruit or fruit sherbet
Vinegared dishes 酢の物	

An course

Seasonal vinegared seafood dish

¥12,960

Recommended appetizer of the day 本日のおすすめ付き出し Seasonal vegetables, Seasonal seafood	Vinegared dishes 酢の物 Seasonal vinegared seafood dish
Sashimi (fresh raw fish sliced into small pieces) 刺身 Tuna, Sea bream, Squid, Seasonal seafood	Side dishes 一品 One seasonal dish
Japanese Soup 椀物 Seasonal Japanese soup	Rice with flavorings 炊き込みご飯 Seasonal seafood or vegetable rice with flavorings
Steamed dish 蒸し物 Seasonal steamed vegetable and fish dish	Miso soup 味噌汁
Sushi 寿司	Japanese pickles 香の物 Fruit
Seasonal seafood sushi Grilled dishes 焼き物	フルーツ Seasonal fruit or fruit sherbet
Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals	

Deep-fried dishes

揚げ物 Tempura Seasonal seafood, Seasonal fried dish

Sushi



ちらし寿司 Vinegared rice topped with various ingredients Shrimp, Octopus, Sweet potato, Shredded egg ¥1,300



Assorted sushi 盛り合わせ寿司 ¥1,300 Nigiri sushi, sushi roll, pressed sushi, cucumber roll, mackerel sushi, and isomaki roll. Tuna, Sea bream, Squid



Deluxe assorted sushi 上盛り合わせ寿司 Nigiri sushi, sushi roll, tuna roll, mackerel sushi, and isomaki roll Tuna, Sea bream, Shrimp, Conger eel

¥1,730



Nigiri (Hand-pressed sushi) にざり寿司 ¥1,730 Tuna, Sea bream, Squid, Shrimp, Conger eel, Octopus, Salmon roe Gunkan roll

The above prices include tax.



Standard nigiri (hand-pressed) sushi 中にぎり寿司

Ingredients vary with the season. Medium fatty tuna, Sea bream, Conger eel, Shrimp, Pike conger, White fish, Abalone, Sea urchin Gunkan roll



Deluxe nigiri (hand-pressed) sushi 上にぎり寿司 ¥3,780 Ingredients vary with the season. Medium fatty tuna, Sea bream, White fish, Shrimp, Scallop, Conger eel, Sea urchin Gunkan roll



Tuna roll 鉄火巻

¥1,730

The above prices include tax.

¥2,700

A la carte

Take-out

Mackerel sushi 鯖寿司 serves 2 to 3	1 roll (12 pieces) - ¥3,780
Conger eel sushi あなご寿司 Sushi of conger eel grilled with sauce and formed into a stick serves 2 to 3	1 roll (12 pieces) - ¥3,240
Chirimen sansho (dried young sardines and Japanese pepper cooked in soy sauce) ちりめん山椒	¥1,080

A la carte

Slow-braised cubed pork 豚の角煮	¥1,296
Sashimi 造り Ingredients vary depending on the price. The photo is for illustrative purposes only	¥1,080 ¥1,620 ¥2,160
	Small - ¥650 ırge - ¥1,400