

# Seasonal *Kaiseki* Menu

(As of June 20, 2017)

## First Appetizer

Soft bean curd skin, canola flower, raw sea urchin  
Plum blossom-shaped carrot, *wasabi* (Japanese horseradish), broth

## Second Appetizer

Abalone-like sea shell cooked with beans, soft-boiled egg, sardines cooked with Japanese plums, cooked prawn, water chestnut cooked in sweet sauce, sea bream *sushi*, vinegared sea cucumber

## Soup

Sesame bean curd, abalone, thick *wakame* seaweed, Japanese citrus

## Sashimi

Tuna, yellowtail, horse mackerel and sweet shrimp with red water pepper, spike & *wasabi*

## Simmered Vegetables

Shrimp-shaped potatoes, bamboo sprout, duck meatball, snow peas, leaf buds

## Meat

Japanese beef shabu-shabu with *mizuna* (potherb mustard), green onions, *enoki* mushrooms and *mochi* rice cake

Condiments & *ponzu* sauce (soy sauce, vinegar & citrus juice)

## Deep-fried dish

Deep-fried blow fish with small green peppers, lemon & salt

## Vinegared Dish

King crab, cucumber, young buds and fresh ginger

## Rice

Steamed rice mixed with garland chrysanthemum, *shimeji* mushrooms and scallops

Red miso soup and pickled vegetables

## Seasonal Dessert

Melon and strawberries

Head Chef Takao Kajikawa

\*Menu items may change based on availability on the market.

\*The menu changes about every two months.

\*Each dish is served one by one at the pace you prefer. Please take your time and enjoy the dishes.