

Seasonal *Kaiseki* Vegetarian Menu

(As of June 20, 2017)

First Appetizer

Canola flower, yam, raw sea urchin

Plum blossom-shaped carrot, *wasabi* (Japanese horseradish), broth

Second Appetizer

Water chestnut cooked in sweet sauce, ginkgo nuts, broad beans

Butterbur sprout, Japanese fatsia sprout, cooked beans

Soup

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

Sashimi

Sashimi *konnyaku* (strips made from the starch of konjak plant) with vinegared *miso* mixed with mustard

Simmered Vegetables

Shrimp-shaped potatoes, bamboo sprout, *shimeji* mushroom, soft gluten cake, snow peas, leaf buds

Meat

Soft bean curd skin 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

Vegetable *tempura* with broth sauce

Sweet potato, shiitake mushroom, yam with *nori* seaweed, garland chrysanthemum

Vinegared Dish

Cucumber, young buds, grilled *maitake* mushroom

Rice

Steamed rice mixed with bamboo sprouts, deep-fried tofu and leaf buds

Red *miso* soup and pickled vegetables

Seasonal Dessert

Melon, strawberries, sweet red-bean soup

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.