



HANA

— 華 —

¥14,300

淡味

うすい豆腐
こごみ 桜花ジュレ
花卉百合根 芽葱

爛漫

毛蟹飛龍頭
巻海老手毬寿司
擬宝珠お浸し
ひと口う巻き
一寸豆薄蜜煮

旨だし

潮仕立て
蛤 竹の子 若布
針独活 木の芽

鮪と

鮪 と 山葵
赤身 花山葵醤油漬け
中トロ 太白山葵オイル 藻塩

今夜の真打ち

金目鯛と新玉葱のしゃぶしゃぶ
クレソン 自家製割ポン酢

御飯

山形県長井市産『つや姫』使用
北海道産桜鱒の土鍋釜炊き御飯
赤出汁 香の物二種

水菓子

苺 日本酒ゼリー(江戸開城)



TAKUMI

— 匠 —

¥16,500

淡味

うすい豆腐
こごみ 桜花ジュレ
花卉百合根

爛漫

毛蟹飛龍頭
巻海老手毬寿司
擬宝珠お浸し
ひと口う巻き
一寸豆薄蜜煮

旨だし

潮仕立て
蛤 竹の子 若布
針独活 木の芽

鮪と

鮪 と 山葵
赤身 花山葵醤油漬け
中トロ 太白山葵オイル
フルール・ド・セル

今夜の真打ち

黒毛和牛のすき焼 BUTAI 流
春菊 長葱(千住葱 / 拝島葱)
舞茸 焼豆腐

御飯

山形県長井市産『つや姫』使用
北海道産桜鱒の土鍋釜炊き御飯
赤出汁 香の物二種

水菓子

苺 日本酒ゼリー(江戸開城)



IKI

— 粹 —

¥22,000

淡味

桜鯛薯蕷蒸し

こごみ あおさあん 花卉百合根

爛漫

毛蟹飛龍頭 巻海老棒寿司 擬宝珠お浸し

ひと口う巻き 一寸豆薄蜜煮 うすい豆腐 酢取茗荷

旨だし

潮仕立て

蛤 竹の子 若布 針独活(江戸東京野菜) 木の芽

鮪と

鮪 と 山葵

赤身 花山葵醤油漬け

中トロ 太白山葵オイル フルール・ド・セル

大鉢

極太ホワイトアスパラ丸焼き

江戸の

冷蕎麦 小柱と三つ葉のかき揚げ

今夜の真打ち

金目鯛と新玉葱のしゃぶしゃぶ

クレソン

御飯

山形県長井市産『つや姫』使用

北海道産桜鱈の土鍋釜炊き御飯

赤出汁 香の物二種

水菓子

苺 日本酒ゼリー(江戸開城)

甘味

八芳園洋菓子店 季節のパウンドケーキ



MIYABI

— 雅 —

¥27,500

淡味

桜鯛薯蕷蒸し

こごみ あおさあん 花卉百合根

爛漫

毛蟹飛龍頭 卷海老棒寿司 擬宝珠お浸し

ひと口う巻き 一寸豆薄蜜煮 うすい豆腐 酢取茗荷

旨だし

潮仕立て

蛤 竹の子 若布 針独活(江戸東京野菜) 木の芽

鮪と

鮪 と 山葵

赤身 花山葵醤油漬け

中トロ 太白山葵オイル フルール・ド・セル

大鉢

極太ホワイトアスパラ丸焼き

江戸の

冷蕎麦 小柱と三つ葉のかき揚げ

今夜の真打ち

黒毛和牛のすき焼 BUTAI 流

春菊 長葱(千住葱/拝島葱) 舞茸 焼豆腐

御飯

山形県長井市産『つや姫』使用

銀しゃり土鍋釜炊き御飯

赤出汁 香の物二種

水菓子

苺 日本酒ゼリー(江戸開城)

甘味

八芳園洋菓子店 季節のパウンドケーキ



SHOJIN

— 精進 —

¥22,000

淡味

自家製豆腐

精進あおさあん 花卉百合根 芽葱

爛漫

芽ひじき飛龍頭 高菜浅漬け手まり寿司 擬宝珠お浸し
一寸豆薄蜜煮 胡麻豆腐 酢取茗荷

旨だし

若竹椀 精進仕立て

竹の子 若布 針独活(江戸東京野菜) 木の芽

大豆のちから

汲み上げ湯葉と引き上げ湯葉
花山葵醤油漬け 太白山葵オイル 藻塩

大鉢

極太ホワイトアスパラ丸焼き
朧昆布を乗せて

江戸の

冷蕎麦 山菜の精進揚げ

今夜の真打ち

京揚げと巻き湯葉、春野菜の胡麻豆乳鍋
菜の花 小松菜 長葱 生七味

御飯

山形県長井市産『つや姫』使用
えんどう豆の土鍋釜炊き御飯
赤出汁 香の物二種

水菓子

苺 日本酒ゼリー(江戸開城)

甘味

自家製羊羹



HANA

¥14,300

Zen-like Simplicity

Green Peas flavored Kudzu Tofu
Served with Fiddlehead Fern, Cherry Blossom Jelly
Lily Root and Young Green Onion

Colors of Spring

Deep-fried Tofu Dumpling with Crab Meat
Round-shaped Tiger Prawn Sushi
Branched blanched Young Hosta Leaves
Japanese Egg Omelet stuffed with grilled Eel Kabayaki-style
Broad Beans Compote

Soup

Traditional-style “Ushiojiru” Clear Fish Broth
Hard Clam, Bamboo Shoot, Wakame Seaweed
Udo and Japanese Pepper Bud

Sashimi

Pacific Bluefin Tuna and Wasabi
Red Tuna
With Wasabi Flowers and Leaves (Hana-wasabi) Soy Flavor
Medium Fatty Tuna
Accompanied with refined White Sesame Oil (Taihaku)
and Seaweed-infused Sea Salt

The Main Act

Splendid Alfonsino and Sweet New Onions Shabu-Shabu
Served with Water Cress and Homemade Citrus Dressing

Rice Meal

“Tsuyahime” Rice served with Cherry Salmon
Accompanied with Miso Soup and Pickles

Finale

Strawberry with Sake Jelly (made from “Edo-Kaijo” from Tokyo)

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.



TAKUMI

¥16,500

Zen-like Simplicity

Green Peas flavored Kudzu Tofu
Served with Fiddlehead Fern, Cherry Blossom Jelly
and Lily Root

Colors of Spring

Deep-fried Tofu Dumpling with Crab Meat
Round-shaped Tiger Prawn Sushi
Branched blanched Young Hosta Leaves
Japanese Egg Omelet stuffed with grilled Eel Kabayaki-style
Broad Beans Compote

Soup

Traditional-style “Ushiojiru” Clear Fish Broth
Hard Clam, Bamboo Shoot, Wakame Seaweed
Udo and Japanese Pepper Bud

Sashimi

Pacific Bluefin Tuna and Wasabi
Red Tuna
With Wasabi Flowers and Leaves (Hana-wasabi) Soy Flavor
Medium Fatty Tuna
Accompanied with refined White Sesame Oil (Taihaku)
and Fleur de Sel

The Main Act

Yonezawa Beef Sukiyaki BUTAI-style
Accompanied with Seasonal Vegetables and Dried Fu (Wheat Gluten)

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot
Accompanied with Miso Soup and Pickles

Finale

Strawberry with Sake Jelly (made from “Edo-Kaijo” from Tokyo)

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.



IKI

¥22,000

Zen-like Simplicity

Steamed Red Snapper with grated Japanese Yam
Served with Fiddlehead Fern, Lily Root
Green Laver Sauce

Colors of Spring

Deep-fried Tofu Dumpling with Crab Meat
Tiger Prawn Sushi, Branched blanched Young Hosta Leaves
Japanese Egg Omelet stuffed with grilled Eel Kabayaki-style
Broad Beans Compote, Green Peas flavored Kudzu Tofu
Pickled Ginger Flower

Soup

Traditional-style “Ushiojiru” Clear Fish Broth
Hard Clam, Bamboo Shoot, Wakame Seaweed
Udo and Japanese Pepper Bud

Sashimi

Pacific Bluefin Tuna and Wasabi
Red Tuna
With Wasabi Flowers and Leaves (Hana-wasabi) Soy Flavor
Medium Fatty Tuna
Accompanied with refined White Sesame Oil (Taihaku)
and Fleur de Sel

Grilled Dish

Charcoal-grilled White Asparagus

SOBA

Chilled Soba Noodles
Accompanied with Baby Scallops and Mitsuba Tempura

The Main Act

Splendid Alfonsino and Sweet New Onions Shabu-Shabu
Served with Water Cress and Homemade Citrus Dressing

Rice Meal

“Tsuyahime” Rice served with Cherry Salmon
Accompanied with Miso Soup and Pickles

Finale

Strawberry with Sake Jelly (made from “Edo-Kaijo” from Tokyo)

With Our Gratitude

Pound Cake from Happa-en Patisserie

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.



MIYABI

¥27,500

Zen-like Simplicity

Steamed Red Snapper with grated Japanese Yam
Served with Fiddlehead Fern, Lily Root
Green Laver Sauce

Colors of Spring

Deep-fried Tofu Dumpling with Crab Meat
Tiger Prawn Sushi, Branched blanched Young Hosta Leaves
Japanese Egg Omelet stuffed with grilled Eel Kabayaki-style
Broad Beans Compote, Green Peas flavored Kudzu Tofu
Pickled Ginger Flower

Soup

Traditional-style “Ushiojiru” Clear Fish Broth
Hard Clam, Bamboo Shoot, Wakame Seaweed
Udo and Japanese Pepper Bud

Sashimi

Pacific Bluefin Tuna and Wasabi
Red Tuna
With Wasabi Flowers and Leaves (Hana-wasabi) Soy Flavor
Medium Fatty Tuna
Accompanied with refined White Sesame Oil (Taihaku)
and Fleur de Sel

Grilled Dish

Charcoal-grilled White Asparagus

SOBA

Chilled Soba Noodles
Accompanied with Baby Scallops and Mitsuba Tempura

The Main Act

Yonezawa Beef Sukiyaki BUTAI-style
Accompanied with Seasonal Vegetables and Dried Fu (Wheat Gluten)

Rice Meal

“Tsuyahime” Rice cooked in Traditional Earthenware Pot
Accompanied with Miso Soup and Pickles

Finale

Strawberry with Sake Jelly (made from “Edo-Kaijo” from Tokyo)

With Our Gratitude

Pound Cake from Happa-en Patisserie

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.



SHOJIN

¥22,000

Zen-like Simplicity

Steamed Red Snapper with grated Japanese Yam
Served with Fiddlehead Fern, Lily Root
Young Green Onion and Green Laver Sauce

Colors of Spring

Deep-fried Tofu Dumpling with Crab Meat
Tiger Prawn Sushi, Branched blanched Young Hosta Leaves
Japanese Egg Omelet stuffed with grilled Eel Kabayaki-style
Broad Beans Compote, Green Peas flavored Kudzu Tofu
Pickled Ginger Flower

Soup

Traditional-style “Ushiojiru” Clear Fish Broth
Hard Clam, Bamboo Shoot, Wakame Seaweed
Udo and Japanese Pepper Bud

Sashimi

Pacific Bluefin Tuna and Wasabi
Red Tuna
With Wasabi Flowers and Leaves (Hana-wasabi) Soy Flavor
Medium Fatty Tuna
Accompanied with refined White Sesame Oil (Taihaku)
and Seaweed-infused Sea Salt

Grilled Dish

Charcoal-grilled White Asparagus
Served with Freshly-shaved Bonito Flakes

SOBA

Chilled Soba Noodles
Accompanied with Baby Scallops and Mitsuba Tempura

The Main Act

Splendid Alfonsino and Sweet New Onions Shabu-Shabu
Served with Water Cress and Homemade Citrus Dressing

Rice Meal

“Tsuyahime” Rice served with Cherry Salmon
Accompanied with Miso Soup and Pickles

Finale

Strawberry with Sake Jelly (made from “Edo-Kaijo” from Tokyo)

With Our Gratitude

Pound Cake from Happo-en Patisserie

*All prices are in Japanese Yen, inclusive of consumption tax
and subject to an additional service charge.