



HANA

— 華 —

¥14,300

爽味

新馬鈴薯豆腐  
粒マスタードソース

爛漫

稚鮎唐揚げ  
ヤングコーン  
穴子寿司

旨だし

鮎魚女  
焼蓬麩 龍髭菜  
蓴菜 柚子

鯛と

胡麻

今夜の真打ち

鮑柔煮 冬瓜 共地

御飯

山形県長井市産『つや姫』の土鍋御飯  
鮪二種 漬けとたたき  
赤出汁 香の物

水菓子

メロン



TAKUMI

— 匠 —

¥16,500

爽味

新馬铃薯豆腐  
粒マスタードソース

爛漫

稚鮎唐揚げ  
ヤングコーン  
穴子寿司

旨だし

鮎魚女  
焼蓬麩 龍髭菜  
蓴菜 柚子

鯛と

胡麻

今夜の真打ち

牛かつ  
千切りキャベツ あげがらし 檸檬塩

御飯

山形県長井市産『つや姫』の土鍋御飯  
鮪二種 漬けとたたき  
赤出汁 香の物

水菓子

メロン



IKI

— 粹 —

¥22,000

爽味

毛蟹と春菊

舞茸 だいたいジュレ掛け

爛漫

稚鮎唐揚げ ヤングコーン

穴子寿司 新馬鈴薯豆腐

蒸鰻 茶巾絞り

旨だし

鮎魚女

焼蓬麩 龍髭菜 柚子

鯛と

胡麻

大鉢

揚げ丸茄子

べっこう餡 削り節

涼味

冷そばと蓴菜

今夜の真打ち

鮑柔煮 冬瓜 共地

御飯

山形県長井市産『つや姫』の土鍋御飯

鮪二種 漬け たたき

赤出汁 香の物

水菓子

メロン



# MIYABI

— 雅 —

¥27,500

爽味

毛蟹と春菊  
舞茸 だいたいジュレ掛け

爛漫

稚鮎唐揚げ ヤングコーン  
穴子寿司 新馬鈴薯豆腐  
蒸鰻 茶巾絞り

旨だし

鮎魚女  
焼蓬麩 龍髭菜 柚子

鯛と

胡麻

大鉢

揚げ丸茄子  
べっこう餡 削り節

涼味

冷そばと蓴菜

今夜の真打ち

牛かつ  
千切りキャベツ あげがらし 檸檬塩

御飯

山形県長井市産『つや姫』の土鍋御飯  
鮪二種 漬け たたき  
赤出汁 香の物

水菓子

メロン



# SHOJIN

— 精進 —

¥22,000

爽味

季節野菜ときのこのおひたし  
だいたいの香り

爛漫

お豆の胡麻和え ヤングコーン  
酢取り茗荷寿司 新馬鈴薯すり流し  
トマト蜜煮 茶巾絞り

旨だし

胡麻豆腐 精進仕立て  
蓴菜 三つ葉 柚子

大豆のちから

汲み上げ湯葉と引き上げ湯葉  
醤油 山葵

大鉢

揚げ丸茄子  
べっこう餡 おぼろ昆布

涼味

冷そばと精進揚げ

今夜の真打ち

京揚げと巻き湯葉、季節野菜の豆乳鍋  
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

水菓子

メロン



# KIWAMI

— 極 —

¥33,000

爽味

毛蟹と春菊

舞茸 だいたいジュレ掛け

爛漫

稚鮎唐揚げ ヤングコーン

穴子寿司 新馬铃薯豆腐

蒸鰻 茶巾絞り

旨だし

鮎魚女

焼蓬麩 龍髭菜 柚子

鯛と

胡麻

鉢物

揚げ丸茄子

米沢牛焼きしゃぶ

涼味

海老素麺

蓴菜 車海老油霜 振り酢橘

今夜の真打ち

鮑柔煮 冬瓜 共地

御飯

山形県長井市産『つや姫』の土鍋御飯

鮪三種 赤身 中とろ 大トロ

赤出汁 香の物

水菓子

メロン



# HANA

¥14,300

## Taste of Freshness

New Potato Jelly with Grain Mustard Sauce

## Colors of Early Summer

Deep-fried Sweet Fish

Grilled Young Corn

Simmered Conger Eel Sushi

## Soup

Traditional-style Clear Soup with Greenling

Grilled Wheat Cake, Asparagus

Watershield and Yuzu Peel

## Sashimi

Slices of Red Snapper with White Sesame Seed

## The Main Act

Simmered Abalone

And Winter Melon with Light Starchy Sauce

## Rice Meal

Steamed "Tsuyahime" Rice in Clay Pot

Accompanied with 2 kinds of Bluefin Tuna Sashimi

Miso Soup and Pickles

## Seasonal Fruit

Musk Melon

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



# TAKUMI

¥16,500

Taste of Freshness

New Potato Jelly with Grain Mustard Sauce

Colors of Early Summer

Deep-fried Sweet Fish

Grilled Young Corn

Simmered Conger Eel Sushi

Soup

Traditional-style Clear Soup with Greenling

Grilled Wheat Cake, Asparagus

Watershield and Yuzu Peel

Sashimi

Slices of Red Snapper with White Sesame Seed

The Main Act

Breaded Beef Cutlet with shredded Cabbage

"Akegarashi" Japanese Mustard Sauce and Lemon Salt

Rice Meal

Steamed "Tsuyahime" Rice in Clay Pot

Accompanied with 2 kinds of Bluefin Tuna Sashimi

Miso Soup and Pickles

Seasonal Fruit

Musk Melon

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



IKI

¥22,000

Taste of Freshness

Boiled Hairy Crab with "Daidai" Citrus flavored Gelée  
Maitake Mushroom  
And Japanese Chrysanthemum Greens

Colors of Early Summer

Deep-fried Sweet Fish, Grilled Young Corn  
Simmered Conger Eel Sushi  
New Potato Jelly, Steamed Eel  
Lily Root and Purple Sweet Potato Cake

Soup

Traditional-style Clear Soup with Greenling  
Grilled Wheat Cake, Asparagus and Yuzu Peel

Sashimi

Slices of Red Snapper with White Sesame Seed

Deep-fried Dish

Deep-fried Japanese Round Eggplant  
With Soy flavored Starchy Sauce  
And Freshly shredded dried Bonito

SOBA

Chilled Soba with Watershield and sliced Sudachi Citrus

The Main Act

Simmered Abalone  
And Winter Melon with Light Starchy Sauce

Rice Meal

Steamed "Tsuyahime" Rice in Clay Pot  
Accompanied with 2 kinds of Bluefin Tuna Sashimi  
Miso Soup and Pickles

Seasonal Fruit

Musk Melon

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



# MIYABI

¥27,500

## Taste of Freshness

Boiled Hairy Crab with "Daidai" Citrus flavored Gelée  
Maitake Mushroom  
And Japanese Chrysanthemum Greens

## Colors of Early Summer

Deep-fried Sweet Fish, Grilled Young Corn  
Simmered Conger Eel Sushi  
New Potato Jelly, Steamed Eel  
Lily Root and Purple Sweet Potato Cake

## Soup

Traditional-style Clear Soup with Greenling  
Grilled Wheat Cake, Asparagus and Yuzu Peel

## Sashimi

Slices of Red Snapper with White Sesame Seed

## Deep-fried Dish

Deep-fried Japanese Round Eggplant  
With Soy flavored Starchy Sauce  
And Freshly shredded dried Bonito

## SOBA

Chilled Soba with Watershield and sliced Sudachi Citrus

## The Main Act

Breaded Beef Cutlet with shredded Cabbage  
"Akegarashi" Japanese Mustard Sauce and Lemon Salt

## Rice Meal

Steamed "Tsuyahime" Rice in Clay Pot  
Accompanied with 2 kinds of Bluefin Tuna Sashimi  
Miso Soup and Pickles

## Seasonal Fruit

Musk Melon

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



# SHOJIN

¥22,000

## Taste of Freshness

Blanched Seasonal Vegetables and Mushroom Salad  
With the Aroma of Daidai Citrus

## Colors of Early Summer

Blanched mixed Beans dressed with Sesame Paste  
Grilled Young Corn, Pickled Ginger Flower Sushi  
Chilled New Potato Soup, Cherry Tomato Compote  
Lily Root and Purple Sweet Potato Cake

## Soup

Traditional-style Clear Soup with Sesame flavored Kudzu Tofu  
Watershield, Mitsuba Leaf and peeled Yuzu

## Sashimi

2 kinds of Bean Curd Skin  
Served with Soy Sauce and Wasabi

## Deep-fried Dish

Deep-fried Japanese Round Eggplant  
With Soy flavored Starchy Sauce and shredded dried Kelp

## SOBA

Chilled Soba with Vegetables Tempura

## The Main Act

Soy Milk Hot Pot  
Deep-fried Tofu, rolled Bean Curd Skin  
and Early Summer Vegetables  
Served with Nama-shichimi  
(Fresh Japanese seven-spice chili mix)

## Rice Meal

Steamed "Tsu yahime" Rice with Green Peas in Clay Pot  
Accompanied with Miso Soup and Pickles

## Seasonal Fruit

Musk Melon

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



# KIWAMI

¥33,000

## Taste of Freshness

Boiled Hairy Crab with "Daidai" Citrus flavored Gelée  
Maitake Mushroom and Japanese Chrysanthemum Greens

## Colors of Early Summer

Deep-fried Sweet Fish, Grilled Young Corn  
Simmered Conger Eel Sushi  
New Potato Jelly, Steamed Eel  
Lily Root and Purple Sweet Potato Cake

## Soup

Traditional-style Clear Soup with Greenling  
Grilled Wheat Cake, Asparagus and Yuzu Peel

## Sashimi

Slices of Red Snapper with White Sesame Seed

## Deep-fried Dish

Deep-fried Japanese Round Eggplant  
with pan-fried Yonezawa Beef with Sweet Soy Sauce

## Seasonal Noodles

Chilled Shrimp Noodles  
Topped with Watershield, blanched Tiger Prawn  
With Oil and peeled Sudachi

## The Main Act

Simmered Abalone and Winter Melon  
With Light Starchy Sauce

## Rice Meal

Steamed "Tsuyahime" Rice in Clay Pot  
Accompanied with 3 kinds of Bluefin Tuna Sashimi  
Miso Soup and Pickles

## Seasonal Fruit

Musk Melon

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