



HANA

— 華 —

¥14,300

爛漫

鯛小袖寿司
枝豆搔き揚げ
新丸十檸檬煮
万願寺焼浸し
玉蜀黍
藻塩
梶の葉

旨だし

鰐真薯
瓜 蓴菜 梅肉

鮪と

鮪と香味野菜
赤身漬け
大葉 芽葱 針生姜 芽蓼
中トロ
微塵新玉葱 浅月

江戸の

江戸前穴子と島オクラの天ぷら 天つゆ

真打ち

勘八しゃぶしゃぶ仕立て
九条葱 とまと 玉萵苣 酢橘 割ぽん酢

食事

鯖寿司と柑橘蕎麦

水菓子

蓬萊柿 シャインマスカット



TAKUMI

— 匠 —

¥16,500

爛漫

鯛小袖寿司
枝豆搔き揚げ
新丸十檸檬煮
万願寺焼浸し
玉蜀黍
藻塩
梶の葉

旨だし

鰐真薯
瓜 蓴菜 梅肉

鮪と

鮪と香味野菜
赤身漬け
大葉 芽葱 針生姜 芽蓼
中トロ
微塵新玉葱 浅月

江戸の

江戸前穴子と島オクラの天ぷら 天つゆ

真打ち

かすみ鴨しゃぶしゃぶ
九条葱 とまと 玉萵苣 酢橘 割ぽん酢

食事

鯖寿司と柑橘蕎麦

水菓子

蓬萊柿 シャインマスカット



IKI

— 粹 —

¥22,000

淡味

江戸茄子オランダ
巻海老油霜 針茗荷 陸蓮根餡

冷鉢

玉蜀黍摺流し と 焼玉蜀黍

爛漫

鮎腸焼き 鯛小袖寿司 枝豆搔き揚げ
新丸十檸檬煮 万願寺焼浸し 瓜雷干し
梶の葉

鮪と

鮪と香味野菜
赤身漬け 大葉 芽葱 針生姜 芽蓼
中トロ 微塵新玉葱 浅月

芳滋味

鰻白焼き

旨滋味

柔らか鴨冷つけ蕎麦

今夜の真打ち

鱧しゃぶ

九条葱 とまと 玉萵苣 酢橘 割ぽん酢

土鍋御飯

太刀魚 霰牛蒡 粉山椒
江戸味噌碗 香の物 胡瓜山葵漬け 長芋漬け

水菓子

蓬萊柿 シャインマスカット



MIYABI

— 雅 —

¥27,500

淡味

江戸茄子オランダ
巻海老油霜 針茗荷 陸蓮根餡

冷鉢

玉蜀黍摺流し と 焼玉蜀黍

爛漫

鮎腸焼き 鯛小袖寿司 枝豆搔き揚げ
新丸十檸檬煮 万願寺焼浸し 瓜雷干し
梶の葉

鮪と

鮪と香味野菜
赤身漬け 大葉 芽葱 針生姜 芽蓼
中トロ 微塵新玉葱 浅月

芳滋味

鰻白焼き

旨滋味

柔らか鴨冷つけ蕎麦

今夜の真打ち

米沢牛しゃぶ
九条葱 とまと 玉萵苣 酢橘 割ぽん酢

土鍋御飯

太刀魚 霰牛蒡 粉山椒
江戸味噌碗 香の物 胡瓜山葵漬け 長芋漬け

水菓子

蓬萊柿 シャインマスカット



HANA

¥14,300

Colors of Summer

Red Snapper Sushi, Green Soy Beans Tempura
Sweet Potato Compote Lemon Flavor,
grilled "Manganji" Sweet Pepper served with Dashi Broth,
Mirai Sweet Corn with Seaweed-infused Salt

Soup

Pike Conger Dumpling in Traditional Clear Soup
Melon, Watershield and Plum Paste

Sashimi

Pacific Bluefin Tuna and Aromatic Vegetables
Blanched Red Tuna with Obe Leaf, shredded Ginger,
Green Onion and Water Pepper Sprouts
Medium Fatty of Tuna
with Finely chopped Onion and Green Onion

Edo-period Specialty

Conger Eel and Lady's Finger Tempura
Accompanied with Tempura Dip Sauce

The Main Act

Yellowtail Shabu-Shabu
Served with "Kujo" Green Onion, Tomato, Lettuce,
Sudachi Citrus and Homemade Ponzu Sauce

Rice Meal

Grilled Mackerel Sushi from Kuji, Iwate Prefecture
Accompanied with chilled Soba
served with Sudachi Citrus flavored Broth

Dessert

Japanese Fig and Shine Muscat

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



TAKUMI

¥16,500

Colors of Summer

Red Snapper Sushi, Green Soy Beans Tempura
Sweet Potato Compote Lemon Flavor,
grilled "Manganji" Sweet Pepper served with Dashi Broth,
Mirai Sweet Corn with Seaweed-infused Salt

Soup

Pike Conger Dumpling in Traditional Clear Soup
Melon, Watershield and Plum Paste

Sashimi

Pacific Bluefin Tuna and Aromatic Vegetables
Blanched Red Tuna with Obe Leaf, shredded Ginger,
Green Onion and Water Pepper Sprouts
Medium Fatty of Tuna
with Finely chopped Onion and Green Onion

Edo-period Specialty

Conger Eel and Lady's Finger Tempura
Accompanied with Tempura Dip Sauce

The Main Act

"Kasumi" Duck Breast Shabu-Shabu
Served with "Kujo" Green Onion, Tomato, Lettuce,
Sudachi Citrus and Homemade Ponzu Sauce

Rice Meal

Grilled Mackerel Sushi from Kuji, Iwate Prefecture
Accompanied with chilled Soba
served with Sudachi Citrus flavored Broth

Dessert

Japanese Fig and Shine Muscat

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



IKI

¥22,000

Taste of Freshness

Deep-fried Edo Eggplant served with Lady's Finger Paste
Tiger Prawn, shredded Ginger Flower

Soup

Japanese-style chilled Corn Soup topped with grilled Sweet Corn

Colors of Summer

Grilled Sweet Fish with Miso
Red Snapper Sushi, Green Soy Beans Tempura
Sweet Potato Compote Lemon Flavor,
grilled "Manganji" Sweet Pepper served with Dashi Broth,
Oriental Pickling Melon

Sashimi

Pacific Bluefin Tuna and Aromatic Vegetables
Blanched Red Tuna with Obe Leaf,
shredded Ginger, Green Onion and Water Pepper Sprouts
Medium Fatty of Tuna
with Finely chopped Onion and Green Onion

Refined and Wholesome Flavor; AROMA

Grilled Eel with Fresh Black Pepper

Refined and Wholesome Flavor; UMAMI

Chilled Soba Noodles with Dip Sauce
Accompanied with Low-temperature cooked Duck Breast

The Main Act

Pike Conger Shabu-Shabu
Served with "Kujo" Green Onion, Tomato, Lettuce,
Sudachi Citrus and Homemade Ponzu Sauce

Rice Meal

Steamed "Tsuyahime" Rice with Finely chopped Burdock
Topped with grilled Hairtail Salt Flavor
Accompanied with Pickles and Miso Soup

Dessert

Japanese Fig and Shine Muscat

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



MIYABI

¥27,500

Taste of Freshness

Deep-fried Edo Eggplant served with Lady's Finger Paste
Tiger Prawn, shredded Ginger Flower

Soup

Japanese-style chilled Corn Soup topped with grilled Sweet Corn

Colors of Summer

Grilled Sweet Fish with Miso
Red Snapper Sushi, Green Soy Beans Tempura
Sweet Potato Compote Lemon Flavor,
grilled "Manganji" Sweet Pepper served with Dashi Broth,
Oriental Pickling Melon

Sashimi

Pacific Bluefin Tuna and Aromatic Vegetables
Blanched Red Tuna with Obe Leaf,
shredded Ginger, Green Onion and Water Pepper Sprouts
Medium Fatty of Tuna
with Finely chopped Onion and Green Onion

Refined and Wholesome Flavor; AROMA

Grilled Eel with Fresh Black Pepper

Refined and Wholesome Flavor; UMAMI

Chilled Soba Noodles with Dip Sauce
Accompanied with Low-temperature cooked Duck Breast

The Main Act

Yonezawa Beef Shabu-Shabu
Served with "Kujo" Green Onion, Tomato, Lettuce,
Sudachi Citrus and Homemade Ponzu Sauce

Rice Meal

Steamed "Tsuyahime" Rice with Finely chopped Burdock
Topped with grilled Hairtail Salt Flavor
Accompanied with Pickles and Miso Soup

Dessert

Japanese Fig and Shine Muscat

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