



HANA

— 華 —

¥14,300

淡 味

胡麻豆腐と楚蟹
いくら 黄菊 土佐酢ジュレ
振り酢橘

爛 漫

鯔柚庵焼き
押し銀杏 酢取茗荷
車海老手毬寿司 吉野酢
紅葉鯛とんぶり和え 軸三つ葉
柿白和え 胡桃

旨 出 汁

清汁仕立て 玉子寄せ
松茸 丘鹿尾菜 柚子

鮪 と

漬け鮪焼霜 焼茄子
中トロ 鬼卸しと茄子浅漬け
淡色ポン酢

真 打 ち

名残鰹と舞茸の鋤しやぶ
菊菜 九条葱 仁淀川山椒

御 飯

山形県長井市 つや姫使用
銀しゃり御飯
江戸味噌椀 三五八漬け

水菓子

有の実 巨峰



TAKUMI

— 匠 —

¥16,500

淡 味

胡麻豆富と楚蟹
いくら 黄菊 土佐酢ジュレ
振り酢橘

爛 漫

鯔柚庵焼き
押し銀杏 酢取茗荷
車海老手毬寿司 吉野酢
紅葉鯛とんぶり和え 軸三つ葉
柿白和え 胡桃

旨 出 汁

清汁仕立て 玉子寄せ
松茸 丘鹿尾菜 柚子

鮪 と

漬け鮪焼霜 焼茄子
中トロ 鬼卸しと茄子浅漬け
淡色ポン酢

真 打 ち

米沢牛と舞茸の鋤しやぶ
菊菜 九条葱 仁淀川山椒

御 飯

山形県長井市 つや姫使用
銀しゃり御飯
江戸味噌椀 三五八漬け

水 菓 子

有の実 巨峰



IKI

— 粹 —

¥22,000

淡 味

渡り蟹と菊浸し
いくら 土佐酢ジュレ 振り酢橘

爛 漫

かます柚庵焼 押し銀杏 酢取茗荷
柿白和え 砕き胡桃
紅葉鯛とんぶり and え 軸三つ葉
車海老手毬寿司 衣被 煎り唐墨

旨 出 汁

丸仕立て 丸豆富
叢雲葱 丘鹿尾菜
忍び生姜

鮪 と

漬け鮪焼霜 焼茄子
中トロ 鬼卸しと茄子浅漬け
芽葱 淡色ポン酢

滋 味

鮑酒蒸しと蓮根餅
針三度豆 青柚子

真 打 ち

名残鱧と松茸の鋤しゃぶ
菊菜 九条葱 仁淀川山椒

御 飯

山形県長井市 つや姫使用
銀しゃり御飯
江戸味噌椀 三五八漬け

水 菓 子

有の実 巨峰



MIYABI

— 雅 —

¥27,500

淡 味

渡り蟹と菊浸し
いくら 土佐酢ジュレ 振り酢橘

爛 漫

かます柚庵焼 押し銀杏 酢取茗荷
柿白和え 砕き胡桃
紅葉鯛とんぶり and 軸三つ葉
車海老手毬寿司 衣被 煎り唐墨

旨 出 汁

丸仕立て 丸豆富
叢雲葱 丘鹿尾菜
忍び生姜

鮪 と

漬け鮪焼霜 焼茄子
中トロ 鬼卸しと茄子浅漬け
芽葱 淡色ポン酢

滋 味

鮑酒蒸しと蓮根餅
針三度豆 青柚子

真 打 ち

米沢牛と松茸の鋤しゃぶ
菊菜 九条葱 仁淀川山椒

御 飯

山形県長井市 つや姫使用
銀しゃり御飯
江戸味噌椀 三五八漬け

水菓子

有の実 巨峰



HANA

¥14,300

Taste of Freshness

Sesame flavored Kudzu Tofu
with Blue Swimmer Crab and Edible Chrysanthemum
Topped with Salmon Roe,
Sudachi Citrus Peel and "Tosazu" Jelly

Colors of Autumn

Grilled Barracuda Yuzu Flavor,
Ginkgo Nut, Pickled Ginger Flower
Persimmon with Tofu Puree and crushed Walnut
Marinated Red Snapper
with Japanese Land Caviar and Mitsuba
Temari Sushi with Tiger Prawn

Soup

Traditional-style Clear Soup
with steamed Egg Custard
Matsutake Mushroom,
Okahijiki (Japanese Saltwort) and Yuzu

Sashimi

Pacific Bluefin Tuna and Eggplant
Served with Condiments

The Main Act

Pike Conger and Maitake Mushroom
Shabu-Shabu in Sweet Sauce
Crown Daisy, Kujo Green Onion
and Ground Japanese Pepper

Rice Meal

Steamed "Tsuyahime" Rice in "DONABE" Earthenware Pot
Served with Miso Soup and Pickles

Dessert

Japanese Pear and "Kyoho" Grapes

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



TAKUMI

¥16,500

Taste of Freshness

Sesame flavored Kudzu Tofu
with Blue Swimmer Crab and Edible Chrysanthemum
Topped with Salmon Roe,
Sudachi Citrus Peel and "Tosazu" Jelly

Colors of Autumn

Grilled Barracuda Yuzu Flavor,
Ginkgo Nut, Pickled Ginger Flower
Persimmon with Tofu Puree and crushed Walnut
Marinated Red Snapper
with Japanese Land Caviar and Mitsuba
Temari Sushi with Tiger Prawn

Soup

Traditional-style Clear Soup
with steamed Egg Custard
Matsutake Mushroom,
Okahijiki (Japanese Saltwort) and Yuzu

Sashimi

Pacific Bluefin Tuna and Eggplant
Served with Condiments

The Main Act

Yonezawa Beef and Maitake Mushroom
Shabu-Shabu in Sweet Sauce
Crown Daisy, Kujo Green Onion
and Ground Japanese Pepper

Rice Meal

Steamed "Tsuyahime" Rice in "DONABE" Earthenware Pot
Served with Miso Soup and Pickles

Dessert

Japanese Pear and "Kyoho" Grapes

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



IKI

¥22,000

Taste of Freshness

Japanese-style Blue Swimmer Crab
and Edible Chrysanthemum Salad
Topped with Salmon Roe,
Sudachi Citrus Peel and "Tosazu" Jelly

Colors of Autumn

Grilled Barracuda Yuzu Flavor,
Ginkgo Nut, Pickled Ginger Flower
Persimmon with Tofu Puree and crushed Walnut
Marinated Red Snapper
with Japanese Land Caviar and Mitsuba
Temari Sushi with Tiger Prawn,
Steamed Japanese Taro with Bottarga

Soup

Traditional-style Clear Soup
with Japanese Soft-shelled Turtle Extract
Steamed Egg Custard stuffed with Japanese Soft-shelled Turtle
Leek, Okahijiki (Japanese Saltwort) and Ginger Juice

Sashimi

Pacific Bluefin Tuna and Eggplant
Served with Condiments

Refined and Wholesome Flavor

Steamed Abalone and Lotus Root Dumpling
String Beans and Yuzu Citrus

The Main Act

Pike Conger and Matsutake Mushroom
Shabu-Shabu in Sweet Sauce
Crown Daisy, Kujo Green Onion
and Ground Japanese Pepper

Rice Meal

Steamed "Tsuyahime" Rice in "DONABE" Earthenware Pot
Served with Miso Soup and Pickles

Dessert

Japanese Pear and "Kyoho" Grapes

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



MIYABI

¥27,500

Taste of Freshness

Japanese-style Blue Swimmer Crab
and Edible Chrysanthemum Salad
Topped with Salmon Roe,
Sudachi Citrus Peel and "Tosazu" Jelly

Colors of Autumn

Grilled Barracuda Yuzu Flavor,
Ginkgo Nut, Pickled Ginger Flower
Persimmon with Tofu Puree and crushed Walnut
Marinated Red Snapper
with Japanese Land Caviar and Mitsuba
Temari Sushi with Tiger Prawn,
Steamed Japanese Taro with Bottarga

Soup

Traditional-style Clear Soup
with Japanese Soft-shelled Turtle Extract
Steamed Egg Custard stuffed with Japanese Soft-shelled Turtle
Leek, Okahijiki (Japanese Saltwort) and Ginger Juice

Sashimi

Pacific Bluefin Tuna and Eggplant
Served with Condiments

Refined and Wholesome Flavor

Steamed Abalone and Lotus Root Dumpling
String Beans and Yuzu Citrus

The Main Act

Yonezawa Beef and Matsutake Mushroom
Shabu-Shabu in Sweet Sauce
Crown Daisy, Kujo Green Onion
and Ground Japanese Pepper

Rice Meal

Steamed "Tsuyahime" Rice in "DONABE" Earthenware Pot
Served with Miso Soup and Pickles

Dessert

Japanese Pear and "Kyoho" Grapes

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