



HANA

— 華 —

¥14,300

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

名残鱧と舞茸の鋤しゃぶ  
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

甘 味

和栗の氷菓子と林檎のべっこう



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

甘 味

和栗の氷菓子と林檎のべっこう



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

甘 味

和栗の氷菓子と林檎のべっこう



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  
紅葉鯛とんぶり和え 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

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

甘 味

和栗の氷菓子と林檎のべっこう



KIWAMI

— 極 —

¥33,000

淡 味

渡り蟹と菊浸し  
いくら 土佐酢ジュレ 振り酢橘

爛 漫

かぼす釜 紅葉鯛梅とんぶり和え  
秋告魚柚香焼 新銀杏 酢取茗荷  
メ鯖小袖寿司 巻海老艶煮  
衣被に唐墨香煎 蛸柔らか煮 辛子  
柿白和え 砕き胡桃 稻穂

旨出汁

丸仕立て 丸豆腐  
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

旬 味

名残鱧と松茸の炭火焼  
マルドン塩 酢橘

滋 味

鮑酒蒸しと蓮根餅  
三度豆 銀飴 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  
赤出汁 香の物

甘 味

和栗の氷菓子と林檎のべっこう



SHOJIN

— 精進 —

¥22,000

淡 味

焼舞茸と菊浸し  
酢橘ジュレ

爛 漫

豆腐田楽 押し銀杏 酢取茗荷  
柿白和え 砕き胡桃  
水菜と占地のとんぶり和え  
漬物手毬寿司 衣被 田楽味噌

旨出汁

精進仕立て とろろ揚げ  
叢雲葱 丘鹿尾菜  
忍び生姜

湯葉と

刺身湯葉と焼茄子 溶き辛子醤油  
すくい湯葉 茄子摺り流し

滋 味

蓮根餅 蓮根素揚げ  
三度豆 銀飴 青柚子

真打ち

松茸と栗麩の鋤しゃぶ  
鮑茸 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

甘 味

和栗の氷菓子と林檎のべっこう



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 Chestnut Sherbet and Apple "Bekko" Jelly

\*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 Chestnut Sherbet and Apple "Bekko" Jelly

\*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 Chestnut Sherbet and Apple "Bekko" Jelly

\*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 Chestnut Sherbet and Apple "Bekko" Jelly

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



# KIWAMI

¥33,000

## 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 Mitsuha  
Temari Sushi with marinated Mackerel,  
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

## Taste of Autumn

Char-grilled Pike Conger and Matsutake Mushroom  
Maldon Sea Salt and Sudachi Citrus

## 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 Chestnut Sherbet and Apple "Bekko" Jelly

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and subject to an additional service charge.



# SHOJIN

¥22,000

## Taste of Freshness

Grilled Maitake Mushroom and Edible Chrysanthemum Salad  
Topped with Sudachi Citrus Jelly

## Colors of Autumn

Grilled Tofu with Miso Paste,  
Ginkgo Nut and Pickled Ginger Flower  
Persimmon with Tofu Puree and Crushed Walnut  
Mizuna and Shimeji Mushroom with Japanese Land Caviar  
Temari Sushi with Pickles, Steamed Japanese Taro with Miso

## Soup

Traditional-style Clear Soup with Grated Yam Fritter  
Leek, Okahijiki (Japanese Saltwort) and Ginger Juice

## Vegan-style Sashimi

Fresh "Yuba" Bean Curd Skin and Grilled Eggplant  
with Mustard flavored Soy Sauce  
Soft Yuba with Eggplant Purée

## Refined and Wholesome Flavor

Lotus Root Dumpling with Deep-fried Lotus Root  
String Beans, Dashi Starchy Sauce and Yuzu Citrus

## The Main Act

Matsutake Mushroom and Wheat Cake Shabu-Shabu  
Abalone Mushroom, 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 Chestnut Sherbet and Apple "Bekko" Jelly

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