

MENU – May 2019

¥ 12,000 (Prices are subject to 10% service charge and 8% tax.)

New Onion Puree with Red Miso Gelee

Slowly steamed new onion in low temperature makes sweetness and dressed with a lightly sharp taste of red miso gelee that matches to early summer. Fusion of matured red miso and new onion is enjoyable the freshness and the sweetness.

Three Kinds of SASHII

Blue Fin Tuna Fish with dark soy sauce
Isaki “Grunt” with Japanese citrus light soy sauce
Fresh Oval Squid with Wajima natural sea salt

Steamed Bowl with Red Sea Bream and Seasonal Green Tea Leaves

May is top season of fresh green tea leaves!
Steamed, kneaded and shortly rested the green tea leaves brings a sensitive aroma of new green tea. Coated the red sea bream with fine green tea leaves and enjoy a synergistic effect of green tea leaves and Umami taste of red sea bream.

Chilled Saikyo Miso Chawanmushi

Saikyo miso from Kyoto and cream cheese flavored egg custard dressed with fresh sea urchin which has a strong Umami taste especially early in Summer and taste of the more competitive fermented foods miso and cheese.
The flavors of the ocean is well fit in miso

Oil Fried Tilefish and Seasonal Vegetables

Oil fried salt Koji marinated tilefish brings out the fine taste and enjoy the crispy touch of scales and daily seasonal vegetables.

Oumi Beef Brand Sirloin Steak with Mashed New Potato and Watercress

24 hours marinated A-5 sirloin with three year matured red miso calls MIYABI mixed well with Amazake(fermented rice drink) and fry up the surface after low temperature cooked
Savory and tenderness meets on the plate.

Small Bowl

Fresh Japanese egg cockle, lightly marinated in vinegar of horse mackerel, one month ponzu matured fresh wood ear and saltwort with original Japanese citrus sauce.
Enjoy the texture of saltwort as well.

Pot Cooked KUKI Blended Rice served in Wooden Tub

Freshly cooked rice is served in wooden container that release excess moisture and enriches the sweetness of the rice.

Hikari Miso's Red Miso Soup

Seasonal clam and spring cabbage with three years matured red miso MIYABI.

Homemade NUKA Pickles

Fresh vegetables pickled in one century matured rice-bran paste

Chef's Sweets

Home baked Red Miso and Chocolate Castella with Soy Milk Ice Cream

Thank You!!