

Soft-Shelled Turtles MENU – March, 2020

¥ 16,800 (Prices are subject to 10% service charge and 10% tax.)

**Steamed Tilefish Seasoned with Salted Rice Malt,
Wrapped Cherry Leaf**

Salted rice malt enhances a umami taste of tilefish.

Sashimi

Today's special raw fish

Chawanmushi with Soft-Shelled Turtles

Seasoned soft-shelled turtles with red miso.
Topped with fermented soybeans and chive.

Soft-shelled turtles, fried by Japanese Kara-age style

Fuki and Taranome providing glorious scenery of Japanese spring

Refreshment - Dark Roasted Tea Granite

Seasonal Vinegar Dish

Fresh wood ear mushrooms preserved in house Ponzu sauce,
Toss with firefly squid, Urui and Udo.

Hot Pot of Soft-Shelled Turtles

Simmered soft-shelled turtles with ginger and sake.
With spring cabbage, green onion, enoki mushroom,
Bamboo shoot, yuba and wakame seaweed.

Zosui with Soft-Shelled Turtles

Zosui cooked with rice in richly flavored suppon soup with egg.

Japanese Nuka Zuke and Koji Pickles

Cucumbers pickled in rice bran bed with 100-year history.
Assorted vegetables marinated with three-year aged Miso "Meisho" and Ama-sake.

Chef's Sweet

Ice cream made from sake lees and Saikyo sweet miso
with rice-flour dumpling and sweet adzuki bean paste.

Thank You!

Master Chef Shota Sato