

MENU – October, 2020

¥ 16,000 (Prices are subject to 10% service charge and 10% tax.)

Lotus Root and Scallop with “Clear Red Miso Sauce”

Grated lotus root and minced scallop dumpling served with “Clear Red Miso Sauce”.
Topped with Fermented black beans, and grated wasabi.

Appetizer

Grilled cheese with Saikyo miso sauce and dried persimmon
Fried ginkgo nut
Rod-shaped sushi topped with barracuda
Boiled prawn
Shimeji mushroom with original Shuto and egg dressing
Boiled crab and edible yellow chrysanthemum in bonito-flavored soy sauce
Fig Dengaku

Sashimi

Today’s special raw fish

Fish soup Bowl

Fish soup with simmered turnip and sliced duck roast with red miso broth.
Topped with Yuzu citrus.

Chilled Chawanmushi with Salmon Roe

Egg custard inspired by Saikyo sweet miso and cream cheese.
Dressed with seasonal salmon roe.

Deep Fried Tile Fish

Coated with salt and oil-fried the scales make crispy.
served with chips of sweet potato and burdock.

Refreshment –Dark Roasted Tea Granite

Please choose fish or beef for your main course.

Pike Conger and Matsutake Mushroom with “Clear Red Miso Soup”

or

Roast Beef and Matsutake Mushroom with “Clear Red Miso Soup”

Shabu shabu soup stock made with roasted soybean’s dashi and aged red miso.

Seasonal Vinegar Dish

Fresh wood ear mushroom preserved in house ponzu sauce,
with simmered abalone, Malabar spinach, chrysanthemum, thinly sliced ginger.

Rice Served in Wooden Tub

Today’s rice is “Koshihikari” from Iiyama, Nagano prefecture.
Cooked in the earthenware pot.

Served in a wooden container that releases excess moisture and enriches the sweetness of the rice.

Sawani Style Miso Soup with Thinly Sliced Vegetables

Three-year aged miso ‘Miyabi’ with premium bonito and kelp dashi.

Koji Pickles

Assorted vegetables marinated with three-year aged Miso “Meisho” and Ama-sake.

Chef’s Sweet

Gelidium Jelly with brown sugar syrup and soybean flour
Sake lees and white miso ice cream.
Seasonal fruits

Thank You!