

VEGAN MENU – October, 2020

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

Lotus Root and Yuba Dumpling

Deep fried lotus root and creamy fresh yuba dumpling seasoned with white miso.
White miso infuses the original flavor of fresh yuba and lotus root.

Sashimi Konjac

Original sashimi konjac seasoned plum pulp sauce, Sesame miso and Sansho miso.

Soup Bowl with Winter Melon

Dashi soup with wrapped shiitake mushroom in scalded winter melon.
Topped with Yuzu citrus.

Eggplant Dengaku

Fried eggplant serves with two kinds of miso.
White miso and yuzu citrus or red miso with poppy seeds and Japanese pepper.

Refreshment – Dark Roasted Tea Granite

One-Pot Dish of “Clear Red Miso Soup”

Fried wheat gluten cake, tofu and seasonal vegetables, served with clear red miso soup.

Seasonal Vinegar Dish

Fresh wood ear mushroom preserved in house Ponzu sauce, with noodle of Chinese yam.

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.

Red Miso Soup with Kakiage

Three-year aged miso “Miyabi” with Premium kelp dashi.

Koji Pickles

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

Chef's Sweet

Agar Cake of Amazake
Hanamae runner beans

Thank You!

Master Chef Shota Sato