Hana ¥ 14,000

Sakihassun

Mashed tofu and chrysanthemum salad; chestnut, ginkgo nuts; Sweet potato; Grilled and simmered sweetfish seasoned with sansho pepper; Scallop with crispy brown rice; Boiled shrimp sushi

> Age dengaku Deep-fried tofu with miso

> > Otsukuri Today's sashimi

Tosuí Tofu Tofu in seasoned soymilk served warm

Gintara miso-yuanyaki Yuzu and miso flavor grilled sable fish

> Kinoko Gohan Seasonal mushrooms rice

> > Kanmi

Poached pear in sugar and white wine syrup

Weekday only Lunch ~ 1:30P.M. Zake

Goma tofu Sesame tofu

Age dengaku Deep-fried tofu with miso

Yakihassun

Scallop and vinegared spinach; Ginkgo nut; Mushrooms and grated radish topped with salmon roe; Grilled and simmered sweetfish seasoned with sansho pepper; Yuzu and miso flavored grilled salmon; Grilled mackerel sushi

> Tosuí Tofu Tofu in seasoned soymilk served warm

Gyu soboro kinoko gohan Flavored ground beef and mushrooms rice

Kanmi

Rice flour dumpling in sweet adzuki bean soup

Sakihassun

Mashed tofu and chrysanthemum salad; chestnut, ginkgo nuts; Sweet potato; Grilled and simmered sweetfish seasoned with sansho pepper; Scallop with crispy brown rice; Boiled shrimp sushi

> Age dengaku Deep-fried tofu with miso

> > Otsukuri Today's sashimi

Tosuí Tofu Tofu in seasoned soymilk served warm

Wagyu hire tataki "Tataki" premium wagyu roast beef

> Kinoko Gohan Seasonal mushrooms rice

> > Kanmi

Poached pear in sugar and white wine syrup

Additional Menu Item

Deep-fried Matsutake mushrooms

Seasonal grilled fish ¥ 3,300

Charcoal-grilled Wagyu beef fillet ¥ 6,600

> Okosamagozen ¥6,000 For 3-12 years old

> > Bento Box

Steamed rice with ground chicken Deep-fried shrimp Deep-fried potatoes Omelet Today's grilled fish Grilled Wagyu hamburger steak

Served on the side Today's sashimi; Tosuí Tofu - Tofu in warm seasoned soy mílk; Ice cream; Furit

Yose Tofu Homemade fresh tofu

Age dengaku Deep-fried tofu with miso

Seasonal hassun Simmered eggplant and Chrysanthemum; Soft steamed abalone; Grilled mackerel sushi

> Kue kobujime Cured with kombu grooper

Matsutake nabe "Nabe" hot pot dish "Ginjo" tofu and "Matsutake" mushroom in soft shell turtle soup

Wagyu sirloin sumibiyaki Charcoal-grilled Wagu beef sirloin with "moromi" soy sauce

> Kuri gohan Chestnuts rice

Kanmi Seasonal dessert

Tokubetsu Kaiseki can be ordered by group.

2024 September
- October

Menu



Our menus are subject to change. 10% service charge will be added to your bill.