

Japanese Course Cuisine 月 TSUKI ¥14,500 JPY

< Aperitif >

Strawberry wine

< Appetizer >

Simmered webfoot octopus with soy sauce

Boiled Bamboo shoots with dried bonito, Japanese pepper's young buds

Boiled udo salad-plant dressed with sesame

Lily scaly bulbs shaped like flower petals

Tofu mixed with crab

Broad beans

< Sashimi >

Natural bluefin Tuna and red sea bream

Seasonal squid with ikura (salmon roe)

Edible flower / Wasabi / Water pepper

< Steamed Dish >

Steamed glutinous rice and clams

Thick starchy sauce / Cherry blossom flower / Wasabi

< Grilled Dish >

Grilled Masu salmon with Miso

Simmered butterbur in sweetened soy sauce / Pickled ginger stalk

< Simmered Dish >

Simmered Blackthroat seaperch

Tofu / raw wheat gluten / butterbur / carrot / sliced ginger / Japanese pepper's buds

< Fried Dish >

Fried mixture of crab and Yuba

Tempura of Edible wild plants

Urui / Kogomi / Kudzu flower / Seaweeds salt / Matcha flavored salt

< Roasted Dish >

Roasted Local beef with butterbur miso sauce

Grilled white leek / YAIROSHIITAKE mushroom / green pepper / Sliced red pepper

< Pickled Dish >

Firefly squid with vinegared miso

Cucumber, seaweeds, radish

< Rice and Pickles >

Sakura shrimp cooked rice

Pickles

< Bowl Dish >

Miso soup with dropwort and deep-fried tofu

< Dessert >

Fruits Gazpacho

Vanilla ice cream, mint