

MENU

SAKIDUKE <Appetizer>

Young sweet fish, Sesame Tofu, Caviar

AGEMONO <Fried>

Scabbard fish, Butterbur scape, Fiddlehead ostrich fern, Kelp salt

WANMONO <Soup>

Minced Scallop, Bamboo shoots, Butterbur, Leaf bud

TSUKURI <Sashimi>

Red sea bream, Big fin reef squid, Yellow chive

Soft roe, Ponzu jelly

YAKIMONO <Grilled>

Cherry salmon, White Asparagus, Fava beans

NAKASARA <Steamed>

Firefly squid, Butterbur scape, Steamed rice, Seaweed

HIYASHIMONO <Cold>

Japanese glass shrimp, Cucumber

Sea urchin, Salted kelp jelly

NIMONO <Simmered>

WAGYU beef, Japanese pepper flower, Seasonal onion, Bracken root

SHIME <Noodles>

Sakura shrimp, Spicy radish, KANUMA Soba noodles

SHOKUJI <Rice Pot>

Bamboo shoot, Clam, Leaf bud

KANMI <Dessert>

Cherry blossom leaves Ice cream, Sweet rice cracker jelly

Red beans, OIRI, Cherry blossom leaf

Coconut mochi

April 2025