# **MENU**

## SAKIDUKE < Appetizer >

Matsutake mushroom, Steamed egg custard, Wood ear mushroom, Sudachi citrus

## AGEMONO < Fried >

Hairy crab cream croquette, Gingko nuts, Kelp salt

## WANMONO < Soup >

Minced abalone, Green onion sprouts, Yuzu citrus

#### TSUKURI < Sashimi >

BIWA trout, Giant pacific octopus, Nori seaweed Monkfish liver, Ponzu jelly

### YAKIMONO < Grilled >

Pacific saury, Finger lime, Dried sea-cucumber ovaries

#### NAKASARA < Steamed >

Salmon roe, Chestnut, Steamed rice, Salted kelp, Yuzu citrus

### HIYASHIMONO < Cold >

Japanese spiny lobster, Chrysanthemum, Eggplant, Sudachi jelly

#### NIMONO < Simmered >

WAGYU beef tongue, Shiitake mushroom, Japanese mustard

## SHIME <Noodles >

Sea urchin, Spicy radish, KANUMA soba noodles

### SHOKUJI < Rice Pot >

Soft shelled turtle, Lotus root

#### KANMI < Dessert >

Grape Ice cream, Kyoho grape, Gin jelly, Pine nut

Coconut mochi

September 2025

帝国ホテル食黒