

Menu

May, 2022

Sakizuke

Starter

Homemade sesame tofu

Zensai

Appetizers

Simmered octopus with red beans
Horse mackerel rolled with vinegared radish
Egg tofu and ginger-simmered tuna
White asparagus tempura and truffle ham
Deep-fried bamboo shoots filling with shrimp
Deep-fried Hisui eggplant in Dashi broth
Marinated sea bream with kombu-kelp and sesame sauce
Fig with creamy sesame
Chimaki Sushi with red prawn, yoshino-style vinegar

Nimonowan

Soup

Clear soup with Dashi broth
Grouper with arrowroot powder

Otsukuri

Sashimi

Assorted 3 kinds of seasonal sashimi
【 Plus: Tuna Tartar with caviar +28€ 】

Yakimono

Grilled dish

Grilled trout with green peas puree
seasonal vegetables (Wakakusa style)
【 Alternative: Charcoal grilled glazed eel +32€ 】

Shiizakana

Main dish

Charcoal grilled U.S. Angus flank steak
Miso with sansho pepper leaves, KEN original onion-sauce
【 Alternative: Japanese Ozaki Wagyu A4 Sirloin +52€ 】

Oshokuji

Rice dish

Mixed rice with grilled citrus flavored sea bass (Yuan style)
plum, myoga-ginger
Pickles, miso soup

Dessert

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Berry nougat grasse

Dessert Final

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Petits fours

Short Course 128Euro

All menu items are subject to change according to seasonal availability