

Menu

November, 2022

<i>Sakizuke</i>	Starter *7*6 Steamed egg custard with sea bass glazed Dashi with corn salad
<i>Nimonowan</i>	Soup *7*6 Clear soup with Dashi broth Steamed minced fish ball with seasonal vegetable
<i>Otsukuri</i>	Sashimi *7*6 Thin sliced flounder with Ponzu Tuna with egg yolk soy sauce Sea bream marinated between Kombu-kelp
<i>Yakimono</i>	Grilled Dish *7*6 Charcoal-broiled heilbut Sweet-simmered sweet potato
<i>Hassun</i>	Seasonal Dish *7*6 Simmered shrimp with Dashi Meatloaf with chicken and walnut Steamed cherry tomato with red wine Deep-fried salmon marinated in vinegar Grilled miso-marinated duck Grilled eggplant and scallop dressed with mashed green beans Persimmon dressed with tofu Deep-fried fig Ginger-simmered oyster
<i>Konabe</i>	Small Hot Pot Dish Hot pot with monkfish and cod fish, chinese cabbage
<i>Shūzakana</i>	Meat Dish *7 Straw-grilled beef flank steak over straw
<i>Oshokuji</i>	Rice Dish *7*6 Mixed rice with snow crab, salmon roe and turnip Pickles, Miso soup
<i>Dessert</i>	Dessert *7*6 Matcha ice cream Pear comport
<i>Finales Dessert</i>	Finales Dessert *7*6 Petits Fours

8 Course 124 Euro *Kaiseki Course*

7 Course 112 Euro *Kaiseki Course*

6 Course 88 Euro *Short Course*

All menu items are subject to change according to seasonal availability

Pairing *Wein* 72 / 63 / 54

Sake 99 / 88 / 77

Premium Sake 140 / 125 / 110