

# 和洋折衷 WAYOU-SECCHU

- AMUSE SHOKADO-9 9つの味わい、食感、風味、そして風景  
Assorted 9 different taste, texture, flavor and scenery
- APPETIZER 蟹の茶碗蒸し 百合根 ビスクのエミュレーション  
Crab "chawan-mushi", Lily bulb, Bisque foam
- MAIN 北海道十勝ハーブ牛 / 愛媛県産真鯛 / オマール海老  
Please choose 1 main dish  
\* Tokachi herb beef from Hokkaido, Tomato worcester sauce  
\* Pink snapper from Ehime, Duglere sauce  
\* Spice-marinated lobster and Lobster croquette (+\$25)
- DESSERT 大根ティラミス / 桃のコンポート  
Please choose 1 dessert  
\* Daikon tiramisu, Mikan puree  
\* Peach compote, Onion sorbet

\$90 per person

The content is may change depending on the season and weather  
Price stated are subjected to prevailing government taxes and service charge

\* Lunctime only \*

# 美酒嘉肴 BISHU-KAKOU

- AMUSE SHOKADO-9 9つの味わい、食感、風味、そして風景  
Assorted 9 different taste, texture, flavor and scenery
- APPETIZER 兵庫県産牡蠣 / あおさ海苔 / 湯葉  
Oyster from Hyogo, Seaweed, Bean curd skin
- MAIN 北海道十勝ハーブ牛 / 愛媛県産真鯛 / オマール海老  
Please choose 1 main dish  
\* Tokachi herb beef from Hokkaido, Tomato worcester sauce  
\* Pink snapper from Ehime, Duglere sauce  
\* Spice-marinated lobster and Lobster croquette (+\$25)
- NOODLE 長崎県雲仙の滋養麺 宮古島もずくと野菜のかき揚げ  
Somen noodle from Nagasaki / Mozuku from Okinawa
- DESSERT 大根ティラミス / 桃のコンポート  
Please choose 1 dessert  
\* Daikon tiramisu, Mikan puree  
\* Peach compote, Onion sorbet

\$128 per person

Wine and sake pairing available 4 glasses for \$70

The content is may change depending on the season and weather

Price stated are subjected to prevailing government taxes and service charge

## 和魂洋菜 WAKON-YOSAI

- AMUSE SHOKADO-9 9つの味わい、食感、風味、そして風景  
Assorted 9 different taste, texture, flavor and scenery
- APPETIZER 兵庫県産牡蠣 / あおさ海苔 / 湯葉  
Oyster from Hyogo, Seaweed, Bean curd skin
- EGG 蟹の茶碗蒸し 百合根 ビスクのエミュレーション  
Crab "chawan-mushi", Lily bulb, Bisque foam
- MEAT 北海道十勝ハーブ牛 トマトウスターソース  
Tokachi herb beef from Hokkaido, Tomato worcester sauce
- FISH 愛媛県産真鯛 / オマール海老  
Please choose 1 dish  
\* Pink snapper from Ehime, Duglere sauce  
\* Spice-marinated lobster and Lobster croquette (+\$25)
- NOODLE 長崎県雲仙の滋養麺 宮古島もずくと野菜のかき揚げ  
Somen noodle from Nagasaki / Mozuku from Okinawa
- DESSERT 大根ティラミス / 桃のコンポート  
Please choose 1 dessert  
\* Daikon tiramisu, Mikan puree  
\* Peach compote, Onion sorbet

\$150 per person

Wine and sake pairing available 6 glasses for \$90

The content is may change depending on the season and weather  
Price stated are subjected to prevailing government taxes and service charge