

Course Menu

141 course 8,800 yen

【Sashimi】

- 3 specialities assorted

【Western appetizer 3 specialities assorted】

- today's recommendation

【Seasonal vegetables】

- seasonal vegetable salad
or
- assorted cooked vegetables

【Fry】

- frit of zucchini flower stuffed with Toyama white shrimp
or
- bite-sized Kushiage

【Main dish】

Please choose a dish from iron, chacoal grilled menu

【Meal】

Please choose a dish from meal menu

【Dessert】

- seasonal fruit

Western course 5500 yen

【Western appetizer 3 specialities】

- assorted
quiche lorraine
Ayu escabeche
herb frit cnger

【Salad】

- genoa style-salad of organic arugla and sardine

【Main】

Please choose from following

- poiret of fshesh fish with sauce sea urchin
- acqua pazza of fshesh fish
- chacoal grilled EZO pork provence-style

【Meal】

- your favorite pasta
or
- summer truffle risotte

【Dessert】

- today's dessert

A l a c a r t e

Light meal

cucumber and salty kelp	600yen
miso cream cheese	600yen
braised beef and radish	900yen
marinated celery,saradine,orange	900yen
coleslaw salad	600yen
salad of beans and italy wheat	800yen
putty of white lever and duck	1000yen

Sasimi

three assorted	1800yen
five assorted	2800yen
* possible from a kind of your choice	

Appetizer

assorted appetizer of five kind of Japanese	
OR five kind of Western	2400yen
assorted appetizer of Japanese and Western	2800yen
fried AORI squid and homemade tofu souce with grilled sea urchin	1600yen
assorted seasonal tempra	1600yen
Bavarian cream of lobster served with sea urchin and caviar	1800yen-
carpaccio of grunt	1600yen
mouse of fresh seafood and red bell pepper with consomme jelly	1800yen

Dessert

tiramisu	400yen
claim kata lana	600yen
gelato of Houji tea	400yen
seasonal fruit	600yen-

Vegetable

assorted vegetable tempra	1600yen-
assorted cooked vegetable	1200yen
frit of zucchini flower stuffed with risotte of white shrimp	(1piece) 700yen
Genoa-style salad of sardine and arugla	1200yen
salad fresh herb natural red sea bream ,grapefruit	1600yen

Iron,chacoal grill

recommended vegetables	800yen-
fresh seafood in season	1000yen-
bone-in lamb Australia produced	1800yen
Perigord foir gras	1800yen
Nagasaki GOTO chicken	2200yen
Byurugo producuion Sharan duck	2600yen
Hokkaido EZO pork-roin marinated with white miso	2200yen
Wagyu fillet	4800yen

Meal

Nyumen	800yen
Soba on bamboo	800yen
Ochazuke various	800yen
Rolled sushi with Kuruma shrimp tempra	1800yen
Nigiri sushi *possible from a piece of your choice	market price
rice set(rice,miso soup,japanese pickles)	600yen-
your favorite pasta various	1000yen-
cheese risotte with summer truffle	1200yen
special black curry	1000yen