



KAISEKI(LAST CALL 8:30 PM)
晩秋の会席 錦 Nishiki \$125
Sake Pairing +\$60 (7x 1.6 oz.)

HASSUN 旬菜八寸

Chicken tsukune in chestnut bur, pumpkin terrine, tofu-marinated spinach and mushroom
Sake steamed shrimp, beef tongue with sansho pepper, dried apricot with cream cheese
毬栗につくね、南瓜のテリーヌ、きのこ法蓮草の白和え
のし海老、牛タン山椒煮、杏子チーズ、紅葉煎餅
(Pairing: Ginjo of the day)

OWAN 椀

Shrimp shinjo soup, spinach, mushroom, sudachi citrus
海老しんじょのスープ、法蓮草、松茸、酢橘
(Pairing: **Fukuju Blue Junmai Ginjo**, Hyogo: Fruity, medium dry, crisp, clean finish)
****Optional Add-on Item: Matsutake "Dobinmushi" Soup EXTRA +\$25**
松茸の土瓶蒸しに変更可

SASHIMI お造り

Seasonal sashimi
旬の盛り合わせ
(Pairing: **Otokoyama Junmai**, Hokkaido: Dry, full-bodied taste w/ hints of dried fruits)

YAKIMONO 焼物

Grilled Beef fillet
牛ヒレのグリル
(Pairing: **Suijin Junmai**, Iwate: Crisp, rich, savory)

NIMONO 煮物

Simmered sardine tsumire and daikon radish
鰯のつみれ大根
(Pairing: **Kuroushi Omachi Junmai Ginjo**, Wakayama: Clean, bold, smooth, elegant)

SHIZAKANA 強肴

Soba gaki bun with veggie meat
蕎麦がき饅頭 ベジミート
(Pairing: **Shichida Junmai**, Saga: Clean, fruity, smooth)

OSHINOGI 御凌ぎ

Housemade soba noodle with crab and egg, garlic chives, yuzukosho
蟹玉せいろ蕎麦 刻みニラ 柚子胡椒

DESSERT 甘味

Fruit anmitsu with red bean paste, ice cream (vanilla or matcha), or lychee sorbet
フルーツあんみつ、もしくは抹茶ムース
(Pairing: **Yuzuomoi Yuzu Sake**, Kyoto: Fresh, aromatic, citric)

****ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY**

KAISEKI(LAST CALL 8:30 PM)

錦秋の会席 誉 Homare \$200

Sake Pairing +\$60 (7x 1.6 oz.)

HASSUN 旬菜八寸

Chicken tsukune in chesnutbur, pumpkin terrine, tofu-marinated spinach and mushroom
Sake steamed shrimp, beef tongue with sanshopepper, dried apricot with cream cheese

毬栗につくね、南瓜のテリーヌ、きのこと法蓮草の白和え

のし海老、牛タン山椒煮、杏子チーズ、紅葉煎餅

(Pairing: Ginjo of the day)

OWAN 椀

Matsutake “Dobinmushi” soup, shrimp, Red Snapper “kinmedai”, mitsuba leaf

松茸の土瓶蒸し 金目鯛 海老しんじょ 銀杏 三つ葉

(Pairing: **Fukuju Blue Junmai Ginjo**, Hyogo: Fruity, medium dry, crisp, clean finish)

SASHIMI お造り

Seasonal sashimi

旬の盛り合わせ

(Pairing: **Otokoyama Junmai**, Hokkaido : Dry, full-bodied taste w/ hints of dried fruits)

YAKIMONO 焼物

Grilled Beef fillet with red miso sauce, manganji pepper

牛ヒレのグリル 赤味噌ソース添え 万願寺唐辛子

(Pairing: **Suijin Junmai**, Iwate: Crisp, rich, savory)

NIMONO 煮物

Lobster w/ saikyo miso

ロブスター具足煮 西京仕立て

(Pairing: **Kuroushi Omachi Junmai Ginjo**, Wakayama: Clean, bold, smooth, elegant)

SHIIZAKANA 強肴

Soba gaki bun with veggie meat

蕎麦がき饅頭 ベジミート

(Pairing: **Shichida Junmai**, Saga: Clean, fruity, smooth)

OSHINOGI 御凌ぎ

Housemadesoba noodle with crab and egg, garlic chives, yuzu kosho

蟹玉せいろ蕎麦 刻みニラ 柚子胡椒

DESSERT 甘味

Your choice from our dessert menu

デザート一品

(Pairing: **Yuzuomoi Yuzu Sake**, Kyoto / tasting note: Fresh, aromatic, citric)

****ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY**

VEGAN KAISEKI ヴィーガン会席 **\$88**

HASSUN 旬菜八寸

Cherry tomato, tofu marinated spinach and mushroom, myoga sushi,
sesame tofu, simmered hijiki seaweed
チェリートマト焼酎煮、法蓮草ときのこの白和え、茗荷寿司、胡麻豆腐、ひじき煮

OWAN 椀

Tofu, carrot, burdock root, Japanese taro yam, shirataki, vegan dashi broth
けんちん汁

****Optional Add-on Item: Vegan Matsutake "Dobinmushi" Soup EXTRA CHARGE +\$25**
ヴィーガン松茸の土瓶蒸しに変更可

KUCHIGAWARI 口替わり

Eggplant, miso

HASHIYASUME 箸休め

Fresh vegetable sushi
野菜のお寿司

MUSHIMONNO 蒸し物

Soba gaki bun with veggie meat
蕎麦がき饅頭 ベジミート

SHIIZAKANA 強肴

Vegetable kakiage of a day
朝採り野菜のかき揚げ

OSHINOGI 御凌ぎ

House made zaru soba
自家製二八ざる蕎麦

DESSERT 甘味

Fruit anmitsu with red bean paste
フルーツあんみつ



***ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO AVAILABILITY*