

**Kaiseki(LAST CALL 8:30 PM)**

桃の節句 錦 Nishiki\$125  
**Sake Pairing +\$60 (7x 1.6 oz.)**

**Hassun** 旬菜八寸

Firefly squid,eel, tofu, cherry blossom leaf, duck loin, potato,  
Celery and cheery tomato, smoked salmon, daikon ,Japanese black beans ,carrot  
蛍烏賊酢味噌和え 穴子巻織桜葉巻 鴨ロース 菱餅芋  
セロリ塩麹トマト 市松サーモン のし串に丹波黒豆 花びら人参  
(Pairing: Ginjo of the day)

**Soup** 椀

Bamboo shoots,hamaguriclams, leaf bud  
若竹椀 蛤 木の芽  
(Pairing: **Fukuju BlueJunmaiGinjo**,Hyogo / tasting note: Fruity, medium dry, crisp, clean finish)

**Sashimi** お造り

Seasonal sashimi  
旬の盛り合わせ  
(Pairing: **OtokoyamaJunmai**,Hokkaido / tasting note:Dry, full-bodied taste with hints of dried fruits)

**Broiled** 焼物

Spanish mackerel, nagaimo yam, fig  
鯖味噌チーズ焼き 桜長芋 無花果  
(Pairing: **SuijinJunmai**, Iwate/ tasting note: Crisp, rich, savory)

**Nimonowan** 煮物

Japanese amberjack, field mustard,yuzu  
鰯大根 菜の花 柚子桜麩  
(Pairing: **KuroushiOmachiJunmaiGinjo**, Wakayama/ tasting note: Clean, bold, smooth, elegant)

**Grilled** 強肴

Simmered beef tongue with sansho pepper sauce  
牛タン山椒煮  
(Pairing: **ShichidaJunmai**, Saga/tasting note: Clean, fruity, smooth)

**Soba Noodle** 食事

Housemadesoba noodle w/ warm dipping soup w/ tofu skin and mountain vegetable  
山菜キツネ せいろ蕎麦

**Dessert** 甘味

Matcha mousse or fruits parfait w/red bean paste  
抹茶ムース 又は フルーツあんみつ  
(Pairing: **YuzuomoiYuzu Sake**, Kyoto / tasting note: Fresh, aromatic, citric)

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

**Kaiseki(LAST CALL 8:30PM)**  
桃の節句 誉 Homare\$200  
**Sake Pairing +\$60 (7x 1.6 oz.)**

**Hassun** 旬菜八寸

Fireflysquid, eel, tofu, cherry blossom leaf, duck loin, potato,  
Celery and cheery tomato, smoked salmon, daikon ,Japanese black beans ,carrot  
蛍烏賊酢味噌和え 穴子巻織桜葉巻 鴨ロース 菱餅芋  
セロリ塩麹トマト 市松サーモン のし串に丹波黒豆 花びら人参  
(Pairing:Ginjo of the day)

**Soup** 椀

Bamboo shoots,hamaguriclams, leaf bud  
若竹椀 木の芽 蛤

(Pairing: **Fukuju BlueJunmaiGinjo**,Hyogo / tasting note: Fruity, medium dry, crisp, clean finish)

**Sashimi** お造り

Seasonal sashimi  
旬盛り合わせ

(Pairing: **OtokoyamaJunmai**, Hokkaido / tasting note: Dry, full-bodied taste w/ hints of dried fruits)

**Broiled** 焼物

Spanish mackerel, nagaimo yam, fig

鱈味噌チーズ焼き 桜長芋 無花果

(Pairing: **SuijinJunmai**, Iwate/ tasting note: Crisp, rich, savory)

**Nimonowan** 煮物

Lobster w/ saikyo miso

ロブスター具足煮 西京仕立て

(Pairing: **KuroushiOmachiJunmaiGinjo**, Wakayama/ tasting note: Clean, bold, smooth,elegant)

**Grilled** 強肴

Simmered beef tongue with sansho pepper sauce

牛タン山椒煮

(Pairing: **ShichidaJunmai**, Saga/tasting note: Clean, fruity, smooth)

**Sushi** 寿司

3 nigiri of the day

握り三貫

**Dessert** 甘味

Your choice from our dessert menu

デザート一品

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

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