

# *Menu*

## *< Amuse >*

*Charcoal grilled MAITAKE, roasted SURF CLAM and  
chrysanthemum flower dressed in kabosu citrus soy sauce*

## *< Starter >*

*Persimmon, SNOW CRAB, shimeji mushrooms and daitokuji gluten cake dressed  
in tofu and sesame paste*

## *< Soup >*

*Ginko tofu, Matsutake mushroom, Tilefish and Snow crab with yuzu citrus*

## *< Sashimi >*

Assorted of seasonal SASHIMI

Autumn Red sea bream, Marlin and ARK shell.

Pomegranate soy sauce and salty ponzu vinegar on the side

## *< Steamed >*

Steamed ABALONE wrapped with salt, sea urchin and salmon roe  
marinated in soy sauce

## *< Grilled >*

Charcoal grilled Japanese beef WAGYU loin,  
taro topped with apple miso walnuts served with pickled ginger

## *< Fried >*

Fried LOBSTER, on a bed of carrot and prawn sauce

## *< Simmered >*

Autumn eggplant, Arima stewed HERRING, prawn, garland chrysanthemum  
with sliced yuzu citrons

## *< Meal >*

MUSHROOMS rice, Haccho miso soup, autumn Japanese ginger and gluten cake

## *< Dessert >*

KUDZUKILI which is kudzu starch noodles, kyoho grapes and muscat  
Maple flavored chestnuts KINTSUBA