Menu

< Amuse >
YAM TOFU topped with sea urchin, red beans and okura. Prawn on the side

< Starter >
Steamed RED BREAM sushi, ginger on the side

< Soup >
CONGER EEL, plum, melon showered of spike, green onion sprouts and japanese ginger

< Sashimi >
Assorted seasonal SASHIMI
Green pepper soy sauce and salty ponzu vinegar sauce on the side.
BLUE FIN TUNA and AVOCADO marinated with soy sauce and flavored oil

< Grilled >
Charcoal grilled EELs with EGGPLANT marinated with red wine soy sauce

< Stewed >
Hot pot
LOBSTER and WHITE ASPARAGUS in shrimp miso

< Another dish >
Japanese WAGYU BEEF sirloin wrapped with SEA URCHIN with young corn and black truffle

< Meal >
Ayu and ginger rice

ASARI CLAM miso soup

< Dessert >
PAPAYA and PASSION FRUIT topped with mascarpone with sweetener

Jun,Reiwa 5th
Nishiazabu Ichino