

# *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 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

October, Reiwa 5th  
Nishiazabu Ichino