

Menu

< Amuse >

MOUNTAIN VEGETABLES

Prawn, fiddlehead, wheat gluten, hosta plant and horsetail dressed with tofu and sesame paste

< Starter >

Octopus ocellatus, roasted dried Mullet roe, baked Turban shell topped with rape and fried Icefish,
Arrowhead castella and Japanese Parsley dressed with mustard.

< Soup >

CLAM, minced clam, young greens, snow crab and carrot topped with Japanese pepper

< Sashimi >

Assorted seasonal SAHIMI with ice bowl. Mixed SHELLFISH Ark shell, Razor clam, Giant clam and
Cockle topped with Japanese parsley stuffed into Japanese orange bowl. Spicy soy sauce on the side

< Grilled >

Seafood, marinated with sesame soymilk stuffed into Apple bowl
Scallop, prawn, ginkgo, soy skin topped with thick soup stock starchy sauce

< Baked >

TILEFISH served with salty butterbur

< Simmered >

Lily bulb stuffed into sea urchin, squid with spawn, rape and carrot topped with pea miso sauce

< Another dish >

Miso stewed Japanese WAGYU beef fillet topped with tofu skin and cheese served with wild leek

< Meal >

Bamboo shoot and Spanish mackerel rice. Yam and fried tofu miso soup

< Dessert >

STRAWBERRY topped with condensed milk candy on a bed of lemon custard cream sauce.
White bean paste a hint of Hassaku orange and yuzu citrus wrapped with rice cake

March, Reiwa 6th
Nishiazabu Ichino