Menu

< Amuse >

Wild vegetables and smoked Duck breast Spring mountain salad Hasta plant, Fiddlehead, Bracken, seasonal Onion, Ramps and lily bulb with balsamic tamari soy sauce

< Soup >

Seasonal Carrot ground, Rich flavored prawns. Scallop cake, rape and udo topped with Japanese pepper

< Shabu Shabu >

Naruto channel Red snapper. Sesame sauce and chili vinegar on the side

< Fried >

LOBSTER, butterbur scape, fatsia sprouts and forgery wild plantes. Thin dipping sauce and cherry blossoms salt on the side

< Simmered >

New Potatoes, small Squid, Bamboo shoot and Rape flower

< Meat >

Japanese WAGU beef fillet and Kyoto fresh white bamboo shoot on the mount Fuji Lava plate. Soy sauce and wasabi on the side

< Meal >

Spanish mackerel and ginger rice. Clam and Mitsuba parsley soup

< Dessert >

Mango mousse topped with seasonal fruits. Maccha green tea Fondant chocolate with black beans

> April, Reiwa 6th Nishiazabu Ichino