

< Amuse >

*WHITE ASPARAGUS egg custard pudding topped with Caviar,
okura, and thin starchy sauce*

< Starter >

*Corn castella, Hairy crab, Muscat with tofu vinegar,
Cheese and dried Sweetfish.*

< Soup >

Cold EDAMAME soup,
Go stone shaped sticky rice dumplings and yuzu citrus

< Shabu-shabu >

CONGER ELL, OCTOPUS, soy-milk skin, giant elephant ear,
Japanese ginger, plum flavored say sauce and chili vinegar on the side

< Grilled >

ABALONE, daikon radish, taro,
liver and ginger stewed in sweeten soy sauce topped with leeks

< Tempura >

PRAMN and Angelica keiskei
Macha flavored salt and thin dipping sauce on the side

< Another dish >

Bresse Chicken and summer vegetables marinated miso and cheese
staffed into zucchini

< Meal >

EEL and Japanese pepper rice
Fresh water clams miso soup

< Dessert >

PANNA COTTE of white sesame and grapes
Mandarin orange wrapped in glutinous rice cake

July, Reiwa 6th
Nishiazabu Ichino