

Menu

< Amuse >

Edamame tofu and salt-steamed ABALONE topped with soup stock

Cold egg custard

Salted guts of bonito, Sea urchin topped with soup stock starchy sauce

< Soup >

Dobin-mushi

*Conger ell, MATSUTAKE MUSHROOM, ginkgo nuts, Japanese parsley
and sudachi citrus*

< Sashimi >

Assorted seasonal SASHIMI

Bluefin tuna, Red grouper, Rock oyster

Rose wine vinegar sauce, wasabi and soy sauce on the side

< Simmered >

Small pot

CONGER ELL, eggplant, wax gourd, stem of taro

< Chilled >

HAIRLY CRAB from Hokkaido topped with crab jelly

< Grilled >

MAEZAWA BEEF fillet marinated in white miso

Seafood marinated with cheese-flavored miso stuffed in to Zucchini bowl

Scallop, broad beans and soy skin

< Meal >

Rice seasoned and cooked with Asari clams, burdock and konjac

Hatcho miso soup

< Dessert >

Assorted of seasonal FRUITS

August, Reiwa 6th
Nishiazabu Ichino