

Menu

< Amuse >

By a small fire box. Brandy flavored dried mullet roe, dried sea cucumber, daikon radish

< Starter >

ASSORTED. Sea cucumber dressed with chrysanthemum, Herring roe pickled in sweet miso, Dried raisin butter stuffed into dried Persimmon, grilled chicken meat ball with walleye Pollack roe, Snow crab wrapped with vinegared radish, grilled Blowfish roe

< Soup >

Monkfish liver tofu, clam, kintoki carrot, turnip and yuzu citrus

< Sashimi >

Shaved ice ball. Flounder and Lobster. Broiled YELLOWTAIL, chinese cabbage marinated with yuzu citrus pepper dressing and topped with shredded burdock

< Fried >

Ice fish, bamboo shoot, taro and dashi on the side

< Steamed >

Steamed channel rockfish with grated turnip. Eel, ginkgo, lily bulb and prawn,
Thin starchy sauce on it and a touch of wasabi

< Another dish >

Japanese WAGYU beef fillet, Hakurei mushroom in a bed of heated stone plate
Salty green onion sauce and red wine soy sauce on the side

< Meal >

Rice Gruel OYSTER and vegetables

< Dessert >

Citrus grand, Gyuhi and white strawberry showered of mint jelly
Japanese sweet bean soup. Black and chestnuts

January, Reiwa 7th
Nishiazabu Ichino