

# Menu

< Amuse >

SUMMER VEGETABLES in soup stock jelly

ABALONE, corns, taro, pumpkin, white asparagus, Italian flat and yuzu citrus

< Soup >

CONGER EEL, matsutake mushroom and yolk sesame tofu

< Sashimi >

GROUPER and SEKI horse mackerel

Ponzu vinegar sauce and mixed grated daikon radish with chilli on the side

HORSE meat sushi, Japanese ginger on the side

< Grilled >

Marinated RED BREEM, scallop topped with black truffle and eggplant with sweet miso

< Simmered >

JAPANESE BEEF WAGYU TONGUE, summer daikon radish, leeks, okura and burdock root

A touch of Japanese mustard

< Tempura >

Zucchini flower and KING CRAB

Lime, kelp salt and crab butter on the side

< Meal >

Ginger marinated SEA EEL and rice in soup

Leeks, chopped sesame and rice crackers

< Dessert >

WATERMELON jelly and seasonal fruits, showered of salt

ALMOND bracken – starch dumplings, topped with toasted soybean flour and caramel sauce a touch of rum

August, Reiwa 1st

Nishiazabu Ichino