

# Menu

## < Amuse >

SHIMONITA Leek egg custard pudding with blow-fish roe, wasabi and thin starchy sauce

## < Starter >

Baked sea urchin, Abalone, Lucky beans, Turkey sandwich, Dried mullet roe,

Sardine sushi and plum flavored carrot

## < Soup >

OYSTER wrapped with tofu skin, bamboo shoot, turnip, daikon radish and yuzu citron

## < Shabu shabu >

YELLOW TAIL shabu shabu, Japanese parsley. Truffle salt and chili vinegar on the side

## < Baked >

MONKFISH, prawn, tofu skin, ginkgo, hakurei mushroom,

butterbur shoot marinated with monkfish liver stuffed into citron bowl

## < Simmered >

SHOGOIN TORNIP, tofu skin, conger eel topped with snow crab and ginger starch sauce

## < Another dish >

Japanese WAGYU beef fillet, wrapped with sea urchin with maitake mushrooms

topped with ALBA white truffle served with red wine soy sauce

## < Meal >

FRESH WATER CLAM rice. Haccho miso soup

## < Dessert >

Strawberry and Apricot kernel marshmallow and

seasonal fruits on a bed of yuzu citrus custard cream sauce.

Roasted soy beans flour bracken-starch dumpling topped with black beans and brown sugar syrup

February, Reiwa 2nd

Nishiazabu Ichino