

Menu

< Amuse >

YAM TOFU topped with sea urchin, red beans and okura. Prawn on the side

< Starter >

Steamed RED BREAM sushi, ginger on the side

< Soup >

CONGER EEL, plum, melon showered of spike, green onion sprouts and Japanese ginger

< Sashimi >

Assorted seasonal SASHIMI, green pepper soy sauce and salty ponzu vinegar sauce on the side

Broiled BLUE FIN TUNA and avocado marinated with soy sauce and flavored oil

< Grilled >

Charcoal grilled EELS with eggplant marinated with red wine soy sauce.

< Stewed >

HOT POT.

LOBSTER and white asparagus in shrimp miso

< Another dish >

JAPANESE WAGYU BEEF sirloin wrapped with SEA URCHIN with young corn and black truffle

< Meal >

AYU and ginger rice. ASARI CLAM miso soup

< Dessert >

PAPAYA and PASSION FRUIT topped with mascarpone

AN unripe PLUME jelly topped with brown sugar plum wine shaved ice

June, Reiwa 2nd

Nishiazabu Ichino