

< Amuse >

*Edamame tofu.*  
*Abalone, Prawn.*

*Cold egg custard*

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

< Soup >

*Dobin-mushi*

*Matsutake mushroom, Conger ell, ginkgo nuts,*  
*Japanese parsley and sudachi citrus.*

< Sashimi >

Assorted seasonal SASHIMI.

Bluefin tuna, Red grouper, Rock oyster.

Soy sauce, seaweed salt and rose wine vinegar sauce on the side.

< Simmered >

Small pot

CONGER ELL, eggplant, wax gourd, stem of taro.

< Chilled >

CRAB from Hokkaido topped with crab jelly.

< Grilled >

MAEZAWA BEEF marinated in white miso with pickled ginger.

Seafood marinated with cheese-flavored miso stuffed in to zucchini bowl.

Scallop, brod bean, soy skin.

< Meal >

Rice seasoned and cooked with Asari clams, burdock and konjac.

Hatcho miso soup. Japanese pickles.

< Dessert >

Assorted of seasonal fruits showered of red wine jelly.

August, Reiwa 4th  
Nishiazabu Ichino