



PEARL STAR HOTEL
ATAMI

LUNCH KAISEKI

Appetizers

Assorted seasonal appetizers

Soup

Clear soup

Sashimi plate

Various fresh fish from the Enshu Sea and Sagami Bay

Various garnish sprouts, Wasabi (Japanese horseradish) and Tosa shoyu

Broiled dish

Spanish mackerel in yuan sauce

Warm dish

Koshu sweet pork

Lily bulb, Shrimp, Steamed sea urchin and Pepper

Meal

Aigamo mai rice

Pickled vegetables and Red miso soup

Dessert

Seasonal ice cream

1 person ¥ 6,000 (6,600)*

* Prices in brackets are tax inclusive and subject to 10% service charge.

* Please note that the contents of the menu may change depending on the availability of ingredients.

RED BREAM CHAZUKE GOZEN

Appetizers

Assorted seasonal appetizers

Grilled dishes

Sashimi of red bream

Soy sause flavoured with grated sesame, Salted and fermented sea bream
and Simmered sea bream

Spice plate

Small grains of hail, Nori, Akimurasaki and Wasabi (Japanese horseradish)

Warm dish

Savory egg custard

Lily root, Shrimp, Tortoiseshell candy and Pepper

Meal

Aigamo mai rice

Tea soup

Dessert

Seasonal ice cream

1 person ¥ 4,500 (4,950)*

* Prices in brackets are tax inclusive and subject to 10% service charge.

* Please note that the contents of the menu may change depending on the availability of ingredients.

A LA CARTE

Appetizers

¥ 3,000 (3,300)*

- Aoyagi shell and Carrot
Snow peas, Vinegar absorption, Lily bulb
- Boiled octopus
- Yellow-flavored squid pickled in sake
Buds of smashed trees
- Boiled solitary red plum
- Saikyo-zuke pickled stem lettuce
- Arima simmered kelp
- Crab radish
Yellow-flavored quid salt pickled bonito

Sashimi plate

¥ 1,500 ~ (1,650~)*

4 kinds of fresh fish

Broiled fish

¥ 1,800 (1,980)*

- Spanish mackerel in yuan sauce, Miso grilled duck onion
- Tortoiseshell egg, Red plum honey boiled, Ginger
- Deep-fried yellowbutterbur sprouts

Simmered dishes

¥ 2,000 (2,200)*

- Koshu sweet pork braised
Japanese white radish, Spinach, Carrot, Mustard

Simmered dishes

¥ 2,800 (3,080)*

Hida beef teppanyaki

Additional side dish

- Steamed abalone and spiny lobster ¥ 5,000 (5,500)*
- Steamed abalone with sake ¥ 5,000 (5,500)*
- Boiled red bream ¥ 5,000 (5,500)*

Substantial dish

- Kinme boiled in sake and salt with small ramen ¥ 6,000 (6,600)*
*We will prepare for the number of people

Rice

- Chef Selected sushi ¥ 7,000 (7,700)*
*10~12 pieces
- Scattered sushi ¥ 3,800 (4,180)*

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