

MINAZUKI MENU

CHEF'S SPECIAL KAISEKI

Starter

Sesame tofu with water shield

Sea urchin, Sudachi, Wasabi, Japanese honewort, Mixture of vinegar

Mukouzuke

Seasonal white fish

Soup

Pork Broth Soup with Vegetables

Snow peas, Carrot, Jew's-ear, Shiitake mushroom, Japanese honewort

Bamboo shoot skin, Backfat, Fine strips of leek

Appetizers

Abalone sake steamed

Glehnia littoralis, Seaweed paste

Warabi pickled in soy sauce

Soup with Soft-shelled Turtle

Shark fin sauce, Wheat gluten, Japanese honewort, Pepper

Broiled hida beef

Watercress and wasabi sauces, Roasted green onion, Eggplant, Myoga, Broad bean

Baked appetizers

Young sweetfish grilled with salt

Swamp crab, Knotweed, Gingerroot, Gabion cucumber, Red bayberry

Chilled simmered dish

Assorted eggplant sesame cream

Shrimp, Scallop, Butterbur, Pumpkin, Lily bulb

Oshinogi

Octopus noodles

Land lotus root pounding, Chinese yam, Wasabi, Delicious broth

Meal

Blessings of Izu

Another dish

Pickles

Various satozuke

Miso soup

Red miso soup

Fruis

Watermelon, Cherry

Dessert

Wagashi(Nerikiri)

1 person ￥21,000 (23,100)*

* 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.

MINAZUKI MENU

NAGISA

Starter

Sesame tofu with water shield

Sea urchin, Sudachi, Wasabi, Japanese honewort, Mixture of vinegar

Appetizers

Grilled eel

Burdock, Buds of smashed trees

Soup with Soft-shelled Turtle

Shark fin sauce, Wheat gluten, Japanese honewort, Pepper

Broiled hida beef

Watercress and wasabi saucs, Roasted green onion, Eggplant,

Myoga, Broad bean

Barracuda pressed sushi

Kombu paper, Vinegar, Mustard, Sesame, Arima japanese pepper,

Red bayberry

Soup

Pork Broth Soup with Vegetables

Snow peas, Carrot, Jew's-ear, Shiitake mushroom, Japanese honewort

Bamboo shoot skin, Backfat, Fine strips of leek

Sashimi plate

Various seasonal fresh fish

Garnish, Various sprouts

Baked appetizers

Young sweetfish grilled with salt

Swamp crab, Knotweed, Myoga, Gabion cucumber

Simmered dish

Koshu sweet pork braised

Japanese white radish, Carrot, Spinach, Mustard

Additional side dish

Abalone sake steamed

Seaweed, Marsh, Paprika, Butter, Lemon, Liver vinegar

Meal

Chef Selected Sushi

Miso soup

Red miso soup

Fruis

Watermelon, Cherry

Dessert

Wagashi(Nerikiri)

1 person ￥16,000 (17,600)*

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A LA CARTE

Appetizers ¥ 3,000 (3,300)*

Grilled eel

Burdock, Buds of smashed trees

Soup with Soft-shelled Turtle.

Shark fin sauce, Wheat gluten, Japanese honewort, Pepper

Broiled hida beef

Watercress and wasabi saucs, Roasted green onion,

Eggplant, Myoga, Broad bean

Pressed sushi stick

Kombu paper, Vinegar, Mustard, Sesame, Arima Japanese pepper,

Red bayberry

Sashimi plate ¥ 2,000 ~ (2,200~)*

4 kinds of fresh fish

Simmered dish ¥ 2,000 (2,200)*

Stewed pork

Japanese white radish, Carrot, Spinach, Mustard

Baked appetizers ¥ 2,800 (3,080)*

Young sweetfish grilled with salt

Swamp crab, Knotweed, Gingerroot, Gabion cucumber, Red bayberry

Additional side dish

Abalone sake steamed

¥ 5,000 (5,500)*

Boiled red snapper

¥ 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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