

KAISEKI COURSE

\$150 per person

HASSUN

*Sea Grape Seaweed, Firefly Squid, Cherry Stone Clam, Egg Omelette,
Roasted Duck, Seared Greenling, Steamed Japanese Tile fish*

SASHIMI

Chef 's Selection of Three Varieties of Sashimi

OWANMONO

Abalone, Sea Urchin, Tofu, Shiso

YAKIMONO

Choice of Wagyu Beef or Grilled Fish, Seasonal Vegetable

AGEMONO

Tempura Ebi Shijo - Crispy Shrimp Ball

OKUCHI NAOSHI

White Wine Shiso Sorbet

SUSHI

Chef 's Selection of Five Varieties of Sushi

MIZUGASHI

Banana Tart with Hoji Cha Rum and Ice Cream

Beverage Parings

\$80 per person

Choice of Sake, Wine or Hybrid