Limited Quantity

Dinner Course April ¥ 6,300

First Dish	*Small Squid, Rape Blossoms and Turnip in Japanese Jelly*
Soup	*Glutinous Rice Flour Mousse in Clear Soup*
Sashimi	*Sashimi of The Day*
Boiled Dish	*Sagebrush Steamed Bun with Japanese Papurika Sauce*
Grilled Dish	*Sweet Kyoto Miso Grilled Hering with Wild Plants*
Fried Dish	*Mixed Tempura of Small Shrimps and Vegetables*
Rice	*Cooked Rice with Clam and Wild Plants*
	Japanese Picvkles and Miso Soup
Dessert	*Green Tea Pudding with Fruits*

Tax and service chage included.

Japanese Special Dinner
Daisetsu Course ¥ 9,000

Reservation Required until 5 pm the day before

First Dish	*Small Squid, Rape Blossoms and Turnip in Japanese Jelly with 2 Today's Appetizers*
Soup	*Glutinous Rice Flour Mousse in Clear Soup*
Sashimi	*Special Sashimi of The Day*
Boiled Dish	*Sweet Soy Sauce Soup Braised Bamboo Shoot, Icefish and Bracken*
Grilled Dish	*Sweet Kyoto Miso Grilled Hering with Wild Plants*
Fried Dish	*Mixed Tempura of Small Shrimps and Vegetables*
Sour Dish	*Grilled Tokachi Beef with Sour Soy Sauce*
Rice	*Variors Sushi Bowl with Miso Soup*
Dessert	*Fruits in Season*

Tax and service chage included.

Seafoods Kamameshi ¥4,800

Reservation Required until 5 pm the day before

Today's Appetisers

Sashimi of the Day

Braised Dry Tofu, Butterbur and Bamboo Shoots

Mixed Vgetabgles Tampra

Kamameshi :

Small Pot Coocked Rice with Seafoods

Miso Soup and Japanese Pickles

Today's Dessert

Tax and service chage included.