

“Iki”

Appetizers	Marinated Garland Chrysanthemum and <i>Sansai</i> , <i>Zenmai</i> with Grated Yam and Mugwort <i>Tofu</i>
Clear Soup	<i>Chakin</i> with Scallops and Green Pea
Fresh Sashimi	Bonito, Sea Bream and Squid
Special Dish	Savory Steamed Cup with Crabmeat and <i>Yuba</i> Bean Crud
Grilled Cuisine	<i>Amadai</i> Tilefish
Simmered Dish	Bamboo Shoots and Octopus
Rice	Icefish and <i>Mozuku</i> Seaweed <i>Chazuke</i>
	Pickled Vegetables
Dessert	Bracken Rice Cake

¥6,300

“Haru-kasumi Kaiseki”

Appetizers	Sweet Prawn with Cheese, York Cake, Conger Eel with Lotus Root, Bamboo shoot with <i>Kinome</i> Miso, Sea Bream Zushi, Salmon with <i>Nanohana</i> Green and Petit Turban Shell
Fish Soup	Clam Dumpling and Bamboo Shoots
Fresh Sashimi	Sea Bream, Halfbeak and <i>Saimaki</i> Prawn
Grilled Delicacy	Trout and Potatoes
Simmered Dish	Rock Trout with Grated <i>Daikon</i> Radish
Vinegared Food	Taro Stalk, Ark Shells and Egg Cockle
Rice	Steamed Rice with <i>Sakura</i> Shrimps Miso Soup and Pickled Vegetables
Desserts	Strawberries with Champagne Jelly and Sweet Broad Beans

¥10,500

“Kiwami”

Appetizers	Petite Squid and <i>Taranome</i> dressed with <i>Shuto</i> Shellfish Marinated with <i>Konowata</i> , Lilly Bulb and Abalone Sea Bream Milt Mousse
Clear Soup	Tout with <i>Kuzu</i> and Shiitake
Fresh Sashimi	Sea Bream, Tuna, Halfbeak and <i>Saimaki</i> Prawn
Steamed Dish	<i>Amadai</i> Tilefish with Brown Seaweeds and Bamboo Shoots
Seasonal Cuisine	Clams
Rice	“Yayoi Zushi” <i>Kuruma</i> Prawn, Conger Eel and Bamboo Shoots
	Miso Soup
Dessert	Papaya and Strawberries

¥13,650

“Shabu-shabu”

Appetizers	Marinated Garland Chrysanthemum and Mountain Vegetables, <i>Zemmai</i> with Grated Yam and Mugwort <i>Tofu</i>
Fresh Sashimi	Bonito, Sea Bream and Squid
Simmered Dish	Bamboo Shoots and Octopus
Shabu-shabu	Choice of : Japanese Beef or “ <i>Satsuma</i> Beef” Seasonal Vegetables and Mushrooms
Rice or Noodles	Inaniwa Udon-noodles or Rice Porridge Pickled Vegetables
Dessert	Melon

Japanese Beef Course	¥8,925
Beef Tasting Special Course*	¥10,500
“ <i>Satsuma</i> Beef” Course	¥13,125

*Tasting of Two Kinds of Premium Beef <*Satsuma* Beef> and <Japanese Quality Beef>.

A la Carte Dishes

Appetizer

Marinated Spring Vegetables	¥735
Mugwort <i>Tofu</i>	¥1,260
Petite Squid and <i>Taranome</i> dressed with <i>Shuto</i>	¥1,680
Assorted Appetizers	¥2,100

Clear Soup

Scallop Dumpling with Green Pie	¥1,575
Clam Dumpling	¥1,680
Trout with <i>Kuzu</i>	¥1,890

Grilled Cuisine

Japanese Spanish Mackerel with Japanese Butterbur Miso	¥1,680
<i>Amadai</i> Tilefish	¥1,890
Trout and Potatoes	¥1,890

Simmered Dish

Green Pea Dumpling	¥1,365
Octopus	¥1,575
Rock Trout with Grated <i>Daikon</i> Radish	¥1,680
<i>Amadai</i> Tilefish with Brown Seaweeds Bamboo Shoots	¥1,890

Deep-fried Delicacy

Icefish, Lotus Root with Prawn Dumpling and Pumpkin	¥1,575
Spring Vegetables	¥1,575

Vinegared Food

Sea Bream Milt Mousse	¥1,470
Taro Stalk, Ark Shells and Egg Cockle	¥1,680

Rice and Noodles

Icefish and <i>Mozuku</i> Seaweed <i>Chazuke</i>	¥1,575
Steamed Rice with <i>Sakura</i> Shrimps	¥1,890
“Yayoi Zushi”	¥1,890

Dessert

“Sakuramochi”	¥840
Bracken Rice Cake	¥840

Japanese Dining is serving “Koshihikari” rice from Sado, Niigata.
Please note that menu items are subject to change without notice, due to the availability of seasonal ingredients.

All prices above are subject to a 10% service charge.
