

Dinner course “Hakuraku“

9,000 yen per person

*Minimum order from two

Menu

Assorted appetizers

Soup of mushrooms, scent of dried orange peel

Deep-fried shrimp, squid and vegetables, flavor of spice.

Steamed grouper with marinated lemon, flavor of soy sauce

Sweet and sour pork, flavor of black vinegar

Fried rice with crab meat and Japanese mustard spinach

Chinese dessert

Dinner course “Fu-ki“

13,000 yen per person

*Minimum order from two

Menu

Assorted appetizers

Shark fin, dried scallop and mushroom soup

Roasted Peking duck and deep-fried ginkgo nuts

Steamed grouper with marinated lemon, flavor of soy sauce

Stir-fried "WAGYU" beef fillet flavor of Douchi with taro puree

Fried rice with crab meat and Japanese mustard spinach

Chinese dessert

Dinner course “Ho-oh“

17,000 yen per person

Menu

Assorted appetizers

Scallops fried in egg white cream

Amakusa tiger pufferfish and Makomodake fried with garlic salt

Grilled shark fin with crab in superior soup sauce, served with lotus leaf

Japanese kuroge wagyu beef fillet steak with black pepper sauce

Soba noodles with chicken and Kujo leeks

Chinese dessert