

Anniversary Lunch Kaiseki
6,000 yen per person

Menu

Appetizer: Broad bean tofu, greens and fried Nankan tofu
simmered
Grated yam with mozuku seaweed in vinegar

Sashimi: Thinly sliced sea bream, tuna

Soup: Winter melon puree soup, seared simmered conger
eel, egg tofu

Grilled Dish: Grilled beltfish with salt

Accompaniment: Shrimp tempura, sweet potato and Toga-o
cooked tempura

Main Dish: Mini hot pot: Simmered Wagyu beef cheek

Rice: Whitebait, new burdock root, Saga Prefecture
Yumeshizuku rice

Pickles: Assorted three kinds

Miso Soup: Yamaa barley miso soup

Dessert: White sesame blancmange

Kuroge Wagyu Gozen Lunch
8,000 yen per person

Menu

Appetizer: Broad Bean Tofu, Simmered Greens and Grilled
Nankan Fried Tofu
Yam and Mozuku Seaweed with Vinegar

Sashimi: Today's Sashimi Selection

Warm Dish: Lotus Root Mochi, Green Soybean Purée Soup

Main Dish: Kumamoto Black Wagyu "Waoh" Grilled with
Salt, Grilled Vegetables

Rice: Saga Prefecture Yumeshizuku Rice

Pickles: Three Kinds of Pickles

Soup: Yamaa Barley Miso Soup

Dessert: White Sesame Blancmange