

# Lunch Kaiseki “Shizuka”

6,000 yen per person

## Menu

Appetizer: Corn tofu with delicious broth, green vegetables and mushrooms with shiraae (tofu dressing)  
Cucumber and thread seaweed with vinegar

Sashimi: Sea bream arai (washed), Bonito

Soup: Pureed edamame soup, grilled eggplant, carrot, yuzu citrus

Grilled Dish: Suzuki (sea bass) Wakasa yaki (Wakasa style grill), paprika, pickled zucchini with sweet vinegar

Accompaniment: Shrimp arare (rice cracker) fry, pumpkin, green vegetable

Main Dish: Pork ginger stew, lettuce, shredded white onion, daikon sprouts

Rice: New lotus root, carrot, roasted sesame seeds, Saga Prefecture Yumeshizuku rice

Pickles: Three kinds

Soup: Yamaa barley Miso Soup

Dessert: Mango pudding

# Kuroge Wagyu Gozen Lunch

8,000 yen per person

## Menu

Appetizer: Corn tofu, delicious broth, green vegetables and mushroom with sesame dressing  
Cucumber and thread seaweed vinegar

Sashimi: Today's fresh catch

Warm Dish: Chinese winter melon dumpling, minced chicken

Main Dish: Kumamoto Wagyu "Waoh" grilled with salt

Rice: Saga Prefecture Yumeshizuku rice

Pickles: Three kinds

Miso Soup: Yamaa barley miso

Dessert: Mango pudding