

Kuroge Wagyu Beef Gozen  
10,000 yen per person

Menu

Appetizer: Corn Tofu, Delicious Broth, Green Vegetables and Mushrooms with Tofu Dressing  
Cucumber and Mozuku Seaweed Vinegar

Sashimi: Today's Sashimi

Warm Dish: Wax Gourd Dumpling, Ground Chicken

Grilled Dish: Today's Grilled Dish

Main Dish: Kumamoto Wagyu Beef "Waoh" Salt Grilled

Rice: Saga Prefecture Yumeshizuku Rice

Pickles: Three Types of Pickles

Soup: Yamaa Barley Miso Soup

Dessert: Mango Pudding

Kaiseki Cuisine "Tokiwa"  
13,000 yen per person

Menu

Appetizer: Creamy Corn Soup  
Hors d'oeuvre: Deep-fried Sweetfish Sushi, Conger Eel and Green Eggplant with Flavored Vinegar Jelly  
Grilled Tomato and Okra with Tofu Dressing

Sashimi: Sazae (Turban Shell), Sea Bream Sashimi, Marinated Tuna

Soup: Conger Eel Broth, Shaved Winter Melon, Junsai (Water Shield), Japanese Basil

Grilled Dish: Grilled Grunt with Yuzu Marinade, Ginger and Japanese Ginger Salad with Vinegar

Accompaniment: Round Zucchini and Deep-fried Ribbon Fish with Silver Ankake Sauce

Strong Dish: Steamed Japanese Black Beef, Kaiware Daikon Sprouts

Rice: New Lotus Root, Carrot, Saga Prefecture Yumeshizuku Rice

Pickles: Three kinds

Soup: Yamaa Barley Miso Soup

Dessert: Peach Compote, White Wine Jelly

Anniversary Kaiseki Dinner  
17,000 yen per person  
\*Reservation required by 2:00 PM the day before.

Menu

Appetizer: Creamy Corn Soup

Hors d'oeuvre: Deep-fried young sweetfish sushi, Conger eel and green eggplant with savory vinegar jelly, Grilled tomato and okra with white sesame dressing

Sashimi: Turban shell, Squid, Marinated tuna

Soup: Conger eel and prawn steamed in an earthenware teapot, Shiitake mushroom, Mitsuba parsley, Citrus fruit

Grilled Dish: Grilled grunt fish with yuzu citrus marinade, Japanese ginger and grated radish with vinegar dressing

Additional Dish: Round zucchini and deep-fried ribbonfish with silver ankake sauce

Main Dish: Japanese Black beef in soy milk hot pot, Mizuna greens, Scallion, Carrot

Rice Pot: Broiled eel, New lotus root, Scallion, Saga prefecture Yumeshizuku rice

Pickles: Three kinds

Soup: Yamaa barley Miso Soup

Dessert: Peach simmered in honey, White wine jelly