Dinner

Black Wagyu Beef Set ¥10,000

Appetizer: Mugwort sesame tofu with red miso
Simmered greens and fried tofu
Threaded mozuku seaweed vinegar with pounded yam
Sashimi: Today's selection of sashimi
Warm Dish: Simmered bamboo shoots and wakame seaweed, butterbur, and Japanese pepper leaf
Grilled Dish: Today's grilled fish
Main Dish: Grilled Black Wagyu Beef with Salt
Rice: White rice, Saga Prefecture Yumeshizuku brand
Pickles: Assorted three kinds
Soup: Miso soup
Dessert: Vanilla ice cream monaka wafer sandwich

Kaiseki Cuisine "Tokiwa" ¥13,000

First Course: Mugwort sesame tofu with red miso
Appetizer: Simmered cod roe
Marinated firefly squid and spring cabbage
Bamboo shoot with Japanese pepper leaf dressing
Sashimi: Amberjack, seared pen shell, tuna
Simmered Dish: Spring fragrance soup, clam dumpling, bamboo shoot, cherry blossom carrot, Japanese parsley, Urui (hosta)
Grilled Dish: Splendid alfonsino grilled with rapeseed blossoms
Side Dish: Steamed new onion ball, crab, lily bulb, mitsuba
Main Dish: Tilefish pinecone fry
Rice: Rice cooked with new ginger, Saga Prefecture Yumeshizuku brand
Pickles: Assorted three kinds
Soup: Miso soup
Dessert: Cherry blossom agar jelly with sweet red bean soup, strawberry, shiratama mochi

Kaiseki Cuisine "Mizuho" ¥17,000

~Spring in Full Bloom: Sea Bream, Clam, Spring Wild Vegetables~

*Reservations required by 2:00 PM the day before

First Course: Mugwort sesame tofu with red miso

Appetizer: Simmered cod roe, Marinated firefly squid and spring cabbage, Bamboo shoot with Japanese pepper leaf dressing

Sashimi: Amberjack, seared pen shell, tuna

Simmered Dish: Seafood and mountain vegetable dobin mushi (earthen teapot soup), clam, Japanese tiger prawn, bamboo shoot, wild vegetables

Grilled Dish: Splendid alfonsino grilled with rapeseed blossoms

Side Dish: Rockfish and Manila clam steamed with sake

Main Dish: Black Wagyu beef dashi shabu-shabu

Kama-cooked Rice: Grilled scallop, new ginger, asparagus, Saga Prefecture Yumeshizuku brand

Pickles: Assorted three kinds

Soup: Miso soup

Dessert: Cherry blossom agar jelly with sweet red bean soup, strawberry, shiratama mochi

Benkei Special Kaiseki ¥25,000

*Reservations required by 2:00 PM the day before

We spare no effort in carefully preparing each dish, showcasing the skills of our chefs. Enjoy a luxurious experience with Kaiseki cuisine that reflects the four seasons of Japan.

First Course: Mugwort sesame tofu with red miso

Appetizer: Simmered cod roe, marinated firefly squid and spring cabbage, bamboo shoot with Japanese pepper leaf dressing

Sashimi: Thinly sliced cherry blossom sea bream with ponzu, seared pen shell, tuna with sweet soy sauce, wasabi

Simmered Dish: Clam clear broth, bamboo shoot, wild vegetables, Japanese pepper leaf

Grilled Dish: Abalone grilled with sea urchin, sea lettuce, rapeseed blossoms

Side Dish: Simmered rockfish, tofu, burdock root

Main Dish: Japanese spiny lobster dashi shabu-shabu

Kama-cooked Rice: Sakura shrimp, new ginger, mitsuba, Saga Prefecture Yumeshizuku brand

Pickles: Assorted three kinds

Soup: Japanese spiny lobster miso soup

Dessert: Cherry blossom agar jelly with sweet red bean soup, strawberry, shiratama mochi