

24th Anniversary Special Menu

Dinner

Special Abalone & Sea Urchin Kaiseki – ¥24,000

A moment of pure bliss

Sample Menu

Starter: Simmered daikon with yuzu miso

Appetizer: Mizuna greens with grilled Nankan-age

Turnip kudzu tofu, simmered sardine with plum

Sashimi: Seared Spanish mackerel, tuna, cherry sea bream

Soup: Clear soup with bamboo shoots, wakame, kinome

Grilled Dish: Abalone

Steamed Dish: Sea urchin egg custard

Main Dish: Japanese black wagyu dashi shabu-shabu

Rice: Saga-grown Yumeshizuku rice (pot-cooked)

Pickles: Assorted three kinds

Soup: Miso soup

Dessert: Kumquat monaka

Drink

24th Anniversary Special Offer

All-you-can-drink alcohol

Regular ¥3,500 → ¥2,400

*120-minute limit, Available with kaiseki orders,

Lunch & Dinner

Japanese Black Wagyu Gozen – ¥10,000

Sample Menu

Appetizer, sashimi, warm dish, grilled dish of the day

Main: Salt-grilled wagyu with vegetables

Rice, pickles, miso soup, dessert

Kaiseki “Tokiwa” – ¥13,000

Sample Menu

Starter: Simmered daikon with yuzu miso

Appetizer: Mizuna and grilled Nankan-age, turnip tofu, simmered sardine

Sashimi: Seared sea bream, cuttlefish, tuna

Soup: Light thickened soup with crab dumpling

Grilled Dish: Grilled Okuaso trout

Fried Dish: Lightly battered Spanish mackerel with grated radish sauce

Main Dish: Steamed Kumamoto Akaushi beef

Rice: Green pea rice (Saga Yumeshizuku)

Pickles, miso soup

Dessert: Kumquat monaka

Kaiseki “Mizuho” – ¥17,000

Reservation required by 2:00 PM the day before

Sample Menu

Starter: Simmered daikon with yuzu miso

Appetizer: Mizuna and grilled Nankan-age, turnip tofu, sardine with plum

Sashimi: Seared sea bream, cuttlefish, tuna

Soup: Snow crab purée with bamboo shoots, mushrooms, yuzu

Grilled Dish: Charcoal-grilled snow crab with sudachi

Fried Dish: Lightly battered Spanish mackerel with grated radish sauce

Main Dish: Simmered abalone with turnip

Rice: Bamboo shoots, green peas, mitsuba (Saga Yumeshizuku)

Pickles, snow crab miso soup

Dessert: Kumquat monaka