

24th Anniversary Special Menu

Lunch

Shunsai Gozen – ¥4,600

A festive set prepared with gratitude

Sample Menu

Appetizer: Simmered spring cabbage and Nankan-age tofu

Turnip kudzu tofu with silver sauce, wasabi, bamboo shoots with kinome

Sashimi: Sea bream, tuna

Soup: Puréed soup with shrimp dumpling

Assorted Plate: Vinegared crab and mozuku seaweed, shrimp and new onion tempura fritter

Grilled Okuaso trout with yuzu marinade, tender simmered wagyu cheek

Taro, pumpkin, plum-shaped carrot, greens, castella-style egg

Steamed Dish: Steamed tilefish Shinshu-style

Rice: Seasoned rice

Miso Soup: Barley miso soup

Dessert: Strawberry amazake mousse

Kappo Cuisine Yoshino Course – ¥5,000

A once-in-a-lifetime dining experience

Sample Menu

Starter: Chinese cabbage purée, butterbur and wakame tofu salad

Fried Dish: Tiger prawn tempura, fried bamboo shoots

Sashimi: Seared sea bream with sesame soy sauce

Steamed Dish: Savory egg custard with turnip, shiitake, mitsuba

Main Dish: Yellowtail dashi shabu-shabu

Rice: Saga-grown Yumeshizuku rice

Accompaniments: Three kinds of pickles, grilled Okuaso trout

Soup: Miso soup

Dessert: Navel orange monaka with vanilla ice cream

Weekday Limited Lunch

Tempura Gozen “Tokimeguri” – ¥3,500

Appetizer, tempura, two small dishes, rice, dessert

Limited to 10 servings per day / No discounts applicable

Marinated Tuna Rice Bowl – ¥4,000

Grilled Wagyu Rice Bowl – ¥4,000

Includes two small dishes, rolled omelet, rice bowl, pickles, miso soup, dessert

Lunch

Lunch Kaiseki “Shizuka” – ¥6,000

Sample Menu

Appetizer: Simmered spring cabbage and Nankan-age, turnip tofu, crab with mozuku

Sashimi: Sea bream, seared yellowtail

Soup: Wakame purée soup with bamboo shoots, plum carrot, kinome

Grilled Dish: Miso-marinated grilled cod

Fried Dish: Baby scallop and lotus root fritter

Main Dish: Spanish mackerel hot pot with grated radish, tofu, mushrooms, yuzu

Rice: Green pea seasoned rice (Saga Yumeshizuku)

Pickles: Three kinds

Soup: Barley miso soup

Dessert: Shiratama sweet red bean soup

Japanese Black Wagyu Gozen (Lunch) – ¥8,000

Sample Menu

Appetizer: Simmered spring cabbage and Nankan-age, turnip tofu, crab with mozuku

Sashimi: Today’s selection

Warm Dish: Lotus root dumpling with minced chicken sauce, ginger

Main Dish: Salt-grilled wagyu with vegetables, ponzu, miso sauce

Rice: White rice (Saga Yumeshizuku)

Pickles: Three kinds

Soup: Barley miso soup

Dessert: Shiratama sweet red bean soup

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