

Lunch & Dinner

- **Kuroge Wagyu Beef Course Meal** | ¥10,000 (*One Harmony Member: ¥9,000*)
 - **Appetizer:** Edamame tofu, steamed chicken & celery with sesame sauce, taro stalk & shrimp with fermented fish gut & egg yolk sauce
 - **Sashimi:** Lightly washed sea bream with grilled eggplant soy sauce
 - **Hot Dish:** Simmered conger eel savory egg custard with plum glaze
 - **Grilled Dish:** Sea bass Yuan-yaki (citrus-marinated) with grated Japanese ginger
 - **Main Dish:** Salt-grilled Amakusa Kuroge Wagyu beef, grilled vegetables, grated daikon ponzu sauce, miso dip
 - **Rice:** Steamed white rice (*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Hojicha panna cotta

- **Kaiseki Course "Tokiwa"** | ¥13,000 (*One Harmony Member: ¥11,700*)
 - **Starter:** Blanched pike conger with tomato, okra, grated cucumber gelée
 - **Appetizer:** Pumpkin & summer vegetable monaka (wafer), steamed chicken & celery with sesame sauce, horse mackerel Kosode-sushi
 - **Sashimi:** Lightly washed sea bass, amberjack, seared tuna
 - **Soup Dish:** Pureed winter melon soup with kuruma prawn, egg tofu, watershield, a touch of yuzu
 - **Grilled Dish:** Tilefish Matsukasa-yaki (crispy-scaled grill) with sudachi citrus, pickled Japanese ginger
 - **Side Dish:** Corn & bitter melon kakiage (tempura fritter), sweet green pepper, shrimp paste-stuffed dish
 - **Main Dish:** Kuroge Wagyu beef & round eggplant Jibu-ni style (simmered in thick dashi), Japanese mustard spinach, lotus root chip
 - **Rice:** Rice cooked with fresh lotus root & dried baby sardines (*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Shiso (perilla) sorbet, pear

- **Kaiseki Course "Mizuho" ~Amakusa Black Cattle Beef & Abalone Kaiseki~** | ¥17,000 (*One Harmony Member: ¥15,300*)

- *Enjoy seasonal delicacies including rare Amakusa Black Cattle beef, abalone, and pike conger at their seasonal peak.*
- *Reservation required by 2:00 PM the day before.*
- **Starter:** Blanched pike conger with tomato, okra, grated cucumber gelée
- **Appetizer:** Pumpkin & summer vegetable monaka, steamed chicken & celery with sesame sauce, horse mackerel Kosode-sushi
- **Sashimi:** Lightly washed sea bass, amberjack, seared tuna
- **Soup Dish:** Sawani-wan (soup with finely julienned vegetables) & fresh lotus root
- **Grilled Dish:** Tilefish Matsukasa-yaki with sudachi citrus, pickled Japanese ginger
- **Side Dish:** Kudzu-simmered abalone with taro stalk, asparagus, liver sauce
- **Main Dish:** Salt-grilled Amakusa Kuroge Wagyu beef with grated daikon ponzu sauce, crab & zucchini cream croquette
- **Rice Bowl (Rice Cooked in Pot):** Sea bream & fresh ginger cooked with rice (*Yumeshizuku rice from Saga Prefecture*)
- **Pickles:** 3 kinds of seasonal pickles
- **Soup:** Miso soup
- **Dessert:** Shiso sorbet, pear

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- **Benkay Special Kaiseki Course** | ¥25,000 (*One Harmony Member: ¥22,500*)
 - *Indulge in a luxurious dining experience featuring masterfully crafted dishes that reflect the Japanese seasons.*
 - *Reservation required by 2:00 PM the day before.*
 - **Starter:** Blanched pike conger with tomato, okra, grated cucumber gelée
 - **Appetizer:** Pumpkin & summer vegetable monaka, steamed chicken & celery with sesame sauce, horse mackerel Kosode-sushi
 - **Sashimi:** Lightly washed sea bass, amberjack, seared tuna
 - **Soup Dish:** Scorpionfish soup (Chiri-sh 立 ㇿ style) with tofu, shimeji mushroom, watershield, yuzu
 - **Grilled Dish:** Grilled eel kabayaki with bitter melon seasoned with Tosa-style bonito flakes
 - **Side Dish:** Kudzu-simmered abalone with taro stalk, asparagus, liver sauce
 - **Vinegared Dish:** Blue crab & spinach with kabosu citrus, sea urchin, savory vinegar gelée
 - **Main Dish:** Salt-grilled Amakusa Kuroge Wagyu beef with grated daikon

ponzu sauce, crab & zucchini cream croquette

- **Rice Bowl (Rice Cooked in Pot):** Sea bream & sea urchin cooked with rice
(*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Shiso sorbet, pear
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Grilled Eel Dinner Course (Unagi Kabayaki Gozen) | ¥10,000 (*One Harmony Member: ¥9,000*)

- **Includes:** Appetizer, savory egg custard (Chawanmushi), grilled eel, eel-rolled omelet (Umaki), rice, seasonal pickles, clear soup, dessert