

Lunch & Dinner

Black Wagyu Beef Set — ¥10,000 (One Harmony members ¥9,000)

Appetizer: Simmered bok choy, pumpkin tofu, sweetfish Arima-style, chrysanthemum daikon

Sashimi: Yellowtail with garland chrysanthemum soy

Warm Dish: Pumpkin manju

Grilled Dish: Grilled Spanish mackerel (Wakasa style)

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

Rice: White rice — Saga Prefecture "Yume Shizuku"

Pickles: Three kinds

Soup: Miso soup

Dessert: Wasanbon sugar panna cotta

Kaiseki "Tokiwa" — ¥13,000 (One Harmony members ¥11,700)

Sakizuke (starter): Pureed turnip soup

Appetizer: Simmered bok choy, chicken matsukaze with walnuts, candied sweet potato, mackerel pressed sushi

Sashimi: Thinly sliced sea bream, ponzu, marinated tuna

Simmered Bowl: Tilefish in chiri-style clear broth

Grilled Dish: Yellowtail yūan-yaki (yuzu-soy marinade)

Accompaniment: Late-season pike conger simmered Yoshino-style, simmered eggplant

Main Dish: Straw-seared black wagyu with wasabi

Rice: Rice cooked with sweet potato and maitake mushrooms — Saga Prefecture "Yume Shizuku"

Pickles: Three kinds

Soup: Miso soup

Dessert: Grilled persimmon, vanilla ice cream

Kaiseki "Mizuho" — ¥17,000 (One Harmony members ¥15,300)

**Reservations accepted for parties of two or more*

Sakizuke (starter): Pureed turnip soup

Appetizer: Simmered bok choy, chicken matsukaze with walnuts, candied sweet potato, mackerel pressed sushi

Sashimi: Thinly sliced sea bream, ponzu, marinated tuna

Simmered Bowl: Dobin mushi (matsutake and broth steamed in a teapot)

Grilled Dish: Grilled barracuda (Wakasa style)

Accompaniment: Fried matsutake mushroom and scallops

Main Dish: Dashi-shabu of golden eye snapper

Kamadaki (pot-cooked rice): Sweet potato and maitake — Saga Prefecture "Yume Shizuku"

Pickles: Three kinds

Soup: Miso soup

Dessert: Grilled persimmon, vanilla ice cream

Matsutake Special Kaiseki — ¥28,000 (One Harmony members ¥25,200)

**Reservation required by 14:00 the day before*

**Reservations accepted for parties of two or more*

A special kaiseki course that luxuriously features seasonal Matsutake — Dobin mushi, Grilled matsutake, Matsutake rice, and more. Enjoy the rich autumn aroma and delicate flavors to your heart's content.

Sakizuke (starter): Pureed turnip soup

Appetizer: Simmered bok choy, chicken matsukaze with walnuts, candied sweet potato, mackerel pressed sushi

Sashimi: Filefish sashimi with liver soy, marinated tuna, yellowtail

Simmered Bowl: Dobin mushi

Grilled Dish: Charcoal-grilled matsutake with dipping ponzu, grilled barracuda (Wakasa style)

Accompaniment: Fried matsutake and scallops

Main Dish: Dashi-shabu of golden eye snapper and matsutake

Kamadaki (pot-cooked rice): Matsutake kamadaki rice — Saga Prefecture "Yume Shizuku"

Accompaniment: Pickles — three kinds

Soup: Miso soup

Dessert: Grilled persimmon, vanilla ice cream