

2018 December



**Sakizuke**

*Fried taro with pacific spiny lobster, seasonal mushroom and truffle “yoshinoni”*

**Mukogawari**

*Fluke and vegetable namuru, spinach, chicory, pickled myoga, assorted nuts*

**Owan soup**

*White miso and sesame tofu, fresh yuzu*

**Yakimono**

*Washugyu rib eye, lotus root, charcoal grilled leek, sansho soy sauce*

**Sushi**

*Chef's 6 pieces assorted “nigiri”*

**Oshinogi**

*Live snow crab, red pepper “oshitashi”, tosazu gelée*

**Takiawase**

*Little neck clam dashi, daikon*

**Gohan**

Please choose as you like

*Bluefin tuna broth “ramen”*

*Egg ‘nyu-men’ (Plum or Sansho)*

*Seaweed ‘ochazuke’ with assorted pickles*

**Dessert**

*Yuzu jelly, candied chestnut, white azuki cream, mont blanc*

**Matcha green tea**