

KAISEKI TASTING MENU

KAISEKI CUISINE IS AN EXPERIENCE OF PURE
GASTRONOMIC POETRY, THE HIGHEST
EXPRESSION OF JAPANESE CULINARY ART.

A RITUAL OF BEAUTY, BALANCE AND RESPECT,
WHERE EACH DISH EMBODIES TRADITION,
SEASONALITY AND DELICACY.

MAY THIS JOURNEY BRING YOU HARMONY AND
JOY, LIKE A GENTLE BREEZE CARESSING YOUR
SENSES.

今月の会席料理
KAISEKI MENU

お椀
OWAN

TRADITIONAL SOUP WITH GRILLED JAPANESE SEABREAM, PORCINI
MUSHROOMS AND DASHI BROTH
1 | 4 | 6

向付
MUKOUZUKE

A SELECTION OF SASHIMI OF THE DAY (6 PCS.)
1 | 2 | 4 | 6 | 14

八寸
HASSUN

A TYPICAL DISH CONTAINING SEVERAL SMALL TASTES: WE START
WITH THE CACHI SHIRAAE WITH TOFU CREAM AND SESAME PASTE,
RED TUNA HAKOZUSHI, OCTOPUS AND AZUKI AND WAGYU TARTARE
MONAKA
1 | 4 | 6 | 14

焼物
YAKIMONO

SUZUKI SANSHOMISOYAKI: YUANJI MARINATED AND GRILLED
SEABASS, SERVED WITH SANSHO-MISO SAUCE AND NAMASU
4 | 6

揚げ物
AGEMONO

NASU HAKATAAGE: UMEBOSHI STAFFED ANCHOVIES WRAPPED WITH
SHISO, COOKED TEMPURA STYLE AND SERVED WITH CRUNCHY
MARINATED GINGER AND SANSHO PEPPER SALT
1 | 6 | 14

強肴
SHIIZAKANA

AWABI CHAWANMUSHI: TRADITIONAL AWABI (ABALONE)
CHAWANMUSHI SERVED WITH LIVER SAUCE
1 | 4 | 6 | 14

ご飯物
GOHANMONO

RICE COOKED IN DASHI BROTH, SERVED WITH STEAMED CHESTNUTS,
MUSHROOMS AND BLACK TRUFFLE
1 | 4 | 6

菓子
KASHI
ZEN GARDEN
6 | 8

ほうじ茶
TÈ HOJICHA
WITH PETIT FOURS