



## Spring Menu

Saturday, March 9, 2024 –

We are proud to serve rice harvested in Japan.  
Please be advised that seasonal ingredients will be changed depending on market availability.  
The above price includes consumption tax and service charge. .  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

# *Omodaka*

Lunch Time Only

Assorted Seasonal Appetizer

Yamaguchi Kitauchi Farm Beef Loin, 100 g

Grilled Vegetable

Steamed Koshihikari Rice, Produced in Kyoto

Miso Soup, Japanese Pickles

Green Tea – Organic Matcha ‘Wazuka-no-Mukashi’

Petit Fours

¥12,000

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## *Kikyou*

Sea Bream with Kelp & Grilled Firefly Squid

Ishigaki Island Kitauchi Farm Premium Beef Loin, 100 g

Grilled Vegetable

Steamed Koshihikari Rice, Produced in Kyoto

Miso Soup, Japanese Pickles

Green Tea – Organic Matcha ‘Wazuka-no-Mukashi’

Petit Fours

¥19,000

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## *Mokkou*

Green Tea - WAJO Sencha

Seasonal Appetizer

Sea Bream with Kelp & Grilled Firefly Squid

Yoshino Soup with Hamaguri & Fresh Bean Curd Skin

Boiled Seasoned Fruit Tomato

Yamaguchi Kitauchi Farm Beef Loin, 100 g

Grilled Vegetable

Ishigaki Island Kitauchi Farm Premium Beef Sukiyaki

Sakura Shrimp Fried Rice

Seasonal Fruit

Green Tea – Organic Matcha 'Wazuka-no-Mukashi'

Petit Fours

¥23,500

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# *Aoi*

Green Tea - WAJO Sencha

Seasonal Appetizer

Sea Bream with Kelp & Grilled Firefly Squid

Japanese Abalone

Yoshino Soup with Hamaguri & Fresh Bean Curd Skin

Boiled Seasoned Fruit Tomato

Ishigaki Island Kitauchi Farm Premium Beef Loin, 80 g

Grilled Vegetable

Ishigaki Kitauchi Farm Premium Beef Sukiyaki

Sakura Shrimp Fried Rice

Seasonal Fruit

Green Tea – Organic Matcha 'Wazuka-no-Mukashi'

Petit Fours

¥33,000

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## *Kiri*

Green Tea - WAJO Sencha

Seasonal Appetizer

Sea Bream with Kelp & Grilled Firefly Squid

Japanese Spiny Lobster

Yoshino Soup with Hamaguri & Fresh Bean Curd Skin

Boiled Seasoned Fruit Tomato

Ishigaki Island Kitauchi Farm Premium Beef Loin, 50 g

Ishigaki Island Kitauchi Farm Premium Beef Filet, 50 g

Grilled Vegetable

Ishigaki Kitauchi Farm Premium Beef Sukiyaki

Sakura Shrimp Fried Rice

Seasonal Fruit

Green Tea – Organic Matcha 'Wazuka-no-Mukashi'

Petit Fours

¥45,500

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