

VALENTINES KAISEKI

kaiseki can be written 懐石 & 会席 our kaiseki, the latter, is traditionally served with sake or shochu. A perfect way to celebrate this romantic day.

95

per person, we kindly request the participation of the whole table

———— sake pairing ————

55

ZENSAI

*Pearl Passage oysters with ponzu, grilled duck with sansho pepper,
smoked salmon with lotus root bosushi & grilled yama imo with tobiko caviar*

GASAN RYU hojozo (Yamagata)

———— wan mono ————

GOBO TONYU

creamy burdock root & soy milk soup

TOYO BIJIN ginjo (Yamaguchi)

———— o-tsukuri ————

WASHUGYU SASHIMI

SOGEN ginjo (Ishikawa)

———— sakana ————

KAISEN SHABU SHABU

*thinly sliced salmon, kampachi, angel shrimp, daikon & tokyo negi
served with hot water for light cooking & a port wine ponzu dipping sauce*

DAKU nigori (Niigata)

———— kuchinaoshi ————

YUBA-ANKAKE

delicate tofu skin & our tofu custard with a dashi sauce

TATEYAMA ginjo (Toyama)

———— niku ————

JIDORI SAIKYO YAKI

organic free range saikyo miso grilled chicken served on a hot stone

CHIYO MUSUBI dai-ginjo (Totori)

———— shime ————

IKURA-CHIRASHI

salmon roe & shredded egg on kombu rice

KUHEJI ginjo (Aichi)

———— dessert ————

YUZU CHOCOLATE CAKE

GREEN TEA & WHITE CHOCOLATE CHIP MOCHI ICE CREAM

YUZU SHU (Ibaraki)