



Kaiseki Summer I 2025

*Poached Hyogo Pike Conger
asparagus, spaghetti squash, cherry tomato, tomato gelée*

*Seasonal Hassun
Crispy horse mackerel with shiso. Sweet corn tofu with shrimp soboro sauce.
Scallop, lotus root with edamame coulis. Simmered eggplant with sea urchin.
Seared wagyu beef, grated daikon with ponzu.*

*Nagasaki Cutlassfish Owan
signature dashi broth, zucchini and shiitake mushrooms*

*Oita Amberjack Sashimi
okra, shizuoka wasabi and sesame soy sauce*

*Smoked Mie Bluefin Tuna Okakiage
estate-grown shishito pepper, balsamic soy glaze*

*Grilled Shizuoka Freshwater Eel
cucumber, ginger and shiso buds*

*Slow-roasted A5 Wagyu Tenderloin
crispy potatoes, string beans, japanese herb miso*

*Chef's Selection of Sushi
served with red miso soup*

Chef's Featured Desserts