

# Dinner Course “TSUKI”

## Aperitif

Assortment of 3 kinds of Small Appetizers

## Amuse

Marinated Surf Clam Tartare and Cauliflower Mousse

## Appetizer 1

Smoked Cherry Salmon

## Appetizer 2

Pizza Soufflé of Wild Vegetables with Prosciutto

## Fish

Golden Sea Bream grilled with Scales

## Meat

Roasted Duck Meat

(If you would like to change the “WAGYU” Beef Loin for additional + ¥ 2,000)

※We kindly ask everyone in your party to change the same

## Dessert 1

Mugwort Sweet Pudding

or

Blue Cheese Iced Soufflé

## Dessert 2

Blackcurrant and Cherry Blossom Parfait

## Small Sweets

Assortment of 3 kinds of Small Sweets

¥17,000

\*The prices include 15% service charge and 10% consumption tax.

\*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

\*The production area changes depending on the season.

# Dinner Course “HOSHI”

## Aperitif

Assortment of 3 kinds of Small Appetizers

## Amuse

Marinated Surf Clam Tartare and Cauliflower Mousse

## Appetizer 1

Marinated Tuna and Japanese “UDO”

## Appetizer 2

Boiled Green Asparagus and Chickpea Crepe

## Fish

Golden Sea Bream grilled with Scales

## Meat

Grilled “WAGYU” Beef Loin

(If you would like to change the “WAGYU” Beef Fillet for additional + ¥2,000)

※We kindly ask everyone in your party to change the same

## Dessert 1

Mugwort Sweet Pudding

or

Blue Cheese Iced Soufflé

## Dessert 2

Blackcurrant and Cherry Blossom Parfait

## Small Sweets

Assortment of 3 kinds of Small Sweets

¥23,000

\*The prices include 15% service charge and 10% consumption tax.

\*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

\*The production area changes depending on the season.