



Appetizers

Choose 1

CORN AND OHBA TEMPURA

tempura sauce, salt

SASHIMI 4 PIECES

Chef's selection

KING CRAB CHAWANMUSHI

ikura, edamame, ginkgo nuts

YELLOWTAIL SASHIMI

burnt jalapeño, yuzu ponzu

VEGETABLE NIBITASHI (V)

pumpkin, lotus roots, kintoki carrots, nanohana broccoli,

cherry tomato

Main Course

Choose 1

MISO MARINATED BLACK COD

cucumber, hajikami ginger

SERVED WITH STEAMED RICE

BEEF KATSU

mustard, tonkatsu sauce

SERVED WITH STEAMED RICE

NIGIRI SUSHI AND ROLL

salmon, tai, yellowtail, prawn, tuna, chirashi gunkan, avocado cucumber roll

SERVED WITH MISO SOUP

JAPANESE WELLNESS LUNCH (V)

hijiki seaweed rice, vegetable tempura, mini soba

LAMB CHOP

cherry pepper, eringi, broccoli, cabbage

SERVED WITH STEAMED RICE

Desserts

Choose 1

LEMON YUZU

lemon mousse, yuzu jam, cacao crumble

BONSAI

molten dark chocolate, crunchy praline

JAPANESE CHEESECAKE

strawberry sorbet

Beverage

SENCHA GREEN TEA

menus are subject to change due to seasonality and product availability