



TODAY'S COURSE
chef Katsuhiro Yamasaki

lobster and scallop "ishi-yaki"

BBQ on heated "ishi"(stone) on your table seaweed dipping

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**"kani"(crab) and asparagus square
octopus "ume"(plum) cucumber sauce
organic king salmon confit**

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ebi-shinjo

steamed shrimp cake

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today's sashimi*

chef's choice

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sautéed shima-suzuki 🐟

striped bass Kyoto miso-sabayon sauce

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"hashi-yasume"(palate cleanser)

"matcha"(green tea) sorbet

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Snake River farms USA wagyu beef

cauliflower mushroom maitake sauce

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gohan

rice with grilled "unagi"(fresh water eel)

steamed jidori chicken egg

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something sweet

sakekasu(lees) mousse with strawberry 🍓

cacao-nuts mochi cake