



★ TODAY'S

COURSE ★

*chef Katsuhiro Yamasaki*

"tai"(snapper) and "tako"(octopus ) salad

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New Caledonian blue shrimp non fried panko ebi  
shima aji jack and toro tartar on monaka  
hotate scallop with mentaiko temaki hand roll

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**chawan mushi**

egg custard with Maple leaf farms duck

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**today's sashimi\***

chef's choice

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**lobster and ocean trout**

oven-baked with Kyoto miso

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**"hashi-yasume"(palate cleanser)**

Okinawa black sugar ginger latte sorbet

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**USA wagyu beef**

Hokkaido sea urchin Hatcho miso

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**unagi gohan**

jidori chicken egg bekko sauce

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**something sweet**

strawberry parfait with mochi

(inspired by ichigo daifuku 🍓)

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