

Hors d'oeuvre Platter

grilled cheese aged in miso and sake lees
prawn set in saffron jelly cube
orange flavoured sweet potato mash topped with a sweet black bean
seri herb dressed with herring roe
new burdock root of the season flavoured with sesame

Main Course

tender Japanese beef prepared roast beef style
served thinly sliced on steamed rice with sweet-soy sauce
accompanied with
a side salad, fragrant miso soup (*akadashi*) and pickles

Dessert

dessert of the day