

***HANAKAGOZEN*** *only for weekdays*  
***5,000yen(tax included)***

***HANAKAGO***

*Sea Bream Sashimi,  
Mizuna Greens and Fried Tofu,  
Black Sesame Tofu,  
Kinpira Burdock,  
Miso-Glazed Eggplant,  
Japanese Omelet,  
Simmered Prawn,  
Lotus Root,  
Steamed Egg Custard*

***Konabe -Pot Dish-***

*Duck , Chinese Cabbage,  
“Seri” - Japanese Parsley -*

***Shokuji -Rice Dish-***

*Yuba rice,  
Miso Soup,  
Seasonal Pickles*

***Kanmi -Dessert-***

*White Sesame Pudding with Walnuts*



Please note that some of ingredients will be changed depending on availability on the day.  
If you have any food allergies, please do not hesitate to let us know in advance.  
Our prices are shown in total which include tax and other fees.

# ***SHOUKADO BENTO***

***6,000yen(tax included)***

## ***Sakizuke -Appetizer-***

*Milk-based tofu*

## ***Suimono -Soup-***

*Clear soup,*

*“Yuba”-bean curd skin dumpling, “Maitake” mushroom, Carrot*

## ***BOX***

*Tuna, “Yuba”-bean curd skin,*

*Salmon roe with grated white radish, Japanese omelet,*

*Duck breast, Grilled pen shell with egg,*

*Thin-sliced vegetable rolls with salmon,*

*Mashed sweetened chestnuts,*

*Turnips, Taro, Chrysanthemum greens*

*Grilled Spanish mackerel with soy and Yuzu citrus sauce,*

*“Awabu” with sweet miso paste*

## ***Shokuji -Rice Dish-***

*Conger eel rice, Miso soup*

*Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Warabi mochi”*



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# **SAGANO**

**9,000yen(tax included)**

## ***Sakizuke -Appetizer-***

*Snow crab, Persimmon, “Shiitake” mushroom with crab vinegar*

## ***Suimono -Soup-***

*Clear soup*

*Quail dumpling, Turnip, Carrot*

## ***Tsukuri -Sashimi-***

*Tuna, Squid*

## ***Takiawase -Steamed Dish-***

*White radish, Taro, “Yuba”-bean curd skin*

## ***Shiizakana -Hot pot Dish-***

*Miso-marinated Spanish mackerel*

*Cream-baked potatoes and “Myoga” ginger*

## ***Shokuji -Rice Dish-***

*Conger eel rice*

*Miso soup*

*Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Warabi mochi”*



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# **MOMOYAMA**

**12,000yen(tax included)**

## ***Sakizuke -Appetizer-***

*Snow crab, Persimmon, “Shiitake” mushroom with crab vinegar,  
Monkfish liver tofu*

## ***Suimono -Soup-***

*Clear soup  
Quail dumpling, Turnip, Carrot*

## ***Tsukuri -Sashimi-***

*Tuna, Squid*

## ***Takiawase -Steamed Dish-***

*White radish, Taro, “Yuba”-bean curd skin*

## ***Sunomono -Vinegared Dish-***

*Duck breast, Asparagus*

## ***Shiizakana -Hot pot Dish-***

*Miso-marinated Spanish mackerel  
Cream-baked potatoes and “Myoga” ginger*

## ***Shokuji -Rice Dish-***

*Conger eel rice, Miso soup  
Japanese pickles*

## ***Kanmi -Dessert-***

*Japanese sweet “Warabi mochi”*



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