

TSURU

8,000yen

Sakizuke -Appetizer-

*Black soybeans,
Red and white Japanese fish cake,
Decorative “ema” wheat gluten,
Herring roe, Sweet dried sardines,
Simmered prawn,
Smoked Salmon “Kinu-ta” Roll*

Tsukuri -Sashimi-

Tuna, Squid

Ozoni -New Year’s Soup-

*White miso soup with rice cake (mochi)
White radish, Ebi-imo taro*

Takiawase -Steamed Dish-

*Fried wheat gluten, Pollack roe,
Kelp roll*

Yakimono -Grilled Dish-

Miso-marinated sablefish

Shokuji -Rice Dish-

*Sea bream rice, Japanese soup,
Japanese pickles*

Kanmi -Dessert-

Japanese sweet “Warabi mochi”



*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.
The food cannot be ordered for takeaway.*

KAME

12,000yen

Sakizuke -Appetizer-

*Black soybeans,
Tender simmered octopus,
Herring roe, Sweet dried sardines,
Decorative “ema” wheat gluten,
Prawn temari sushi,
Smoked Salmon “Kinu-ta” Roll*

Tsukuri -Sashimi-

Tuna, Yellowtail

Ozoni -New Year’s Soup-

*White miso soup with rice cake (mochi),
White radish, Ebi-imo taro*

Sunomono -Vinegared Dish-

Snow Crab

Yakimono -Grilled Dish-

Miso-marinated sablefish

Shokuji -Rice Dish-

*Sea bream rice, Japanese soup,
Japanese pickles*

Kanmi -Dessert-

Japanese sweet “Warabi mocha”



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.
The food cannot be ordered for takeaway.

FUKU

15,000yen

Sakizuke -Appetizer-

*Black soybeans,
Salmon roe in a Kumquat cup,
Red and White Broad Beans,
Herring roe, Sweet dried sardines,
Decorative “ema” wheat gluten,
Shrimp Egg-Yolk Sushi*

Tsukuri -Sashimi-

Tuna, Yellowtail, Squid

Ozoni -New Year’s Soup-

*White miso soup with rice cake (mochi),
White radish, Ebi-imo taro*

Takiawase -Steamed Dish-

Steamed Grated Turnip, Conger Eel, Ginkgo Nuts

Sunomono -Vinegared Dish-

Snow Crab

Yakimono -Grilled Dish-

Miso-marinated sablefish

Shokuji -Rice Dish-

Sea bream rice, Japanese soup, Japanese pickles

Kanmi -Dessert-

Japanese sweet “Warabi mochi”



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.

The food cannot be ordered for takeaway.