

HANAKAGOZEN

5,000yen

HANAKAGO

*Sea Bream with Sesame Sauce,
Burdock Root Wrapped in Chicken,
Rapeseed Greens with Mustard Dressing,
Chopped Scallions and Seafood in Vinegar Miso Sauce,
Japanese Omelet, Teriyaki-glazed Yellowtail,
Pickled Red Turnip,
Inari Sushi (Sweet Tofu Pouch Sushi),
Sardine Simmered with Plum,
Simmered Sweet Potatoes,
Steamed Egg Custard*

Tempura

*Stuffed Lotus Root,
Sillago Fish,
Pumpkin*

Shokuji -Rice Dish-

*Rice with Dried Baby Sardines,
Miso Soup,
Japanese Pickles*

Kanmi -Dessert-

Sansho Pepper-Infused Chocolate Mousse



*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.*

SHOKADO BENTO

6,000yen

Sakizuke -Appetizer-

Lily Bulb Tofu

Suimono -Soup-

Clear Soup,

Whitebait, Egg Tofu

BOX

Sea Bream,

Checkerboard Yuba,

Bracken Fern in White Sesame Dressing,

Shrimp, Taro with Miso Glaze,

Small Rolled Sushi, Japanese Omelet

Sardines Simmered with Plum and Braised, Braised Pork Belly,

Miso-Marinaded Sablefish,

Sweet Simmered Sweet Potato

Shokuji -Rice Dish-

Rapeseed Blossom Rice,

, Miso Soup, Japanese Pickles

Kanmi -Dessert-

Japanese Sweet “Warabi mochi”



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SAGANO

9,000yen

Sakizuke -Appetizer-

Grilled Spanish mackerel Sushi,

Garland Chrysanthemum,

Japanese Parsley, Yuba,

Lightly Grilled Pen Shell

Suimono -Soup-

Clear soup,

Shrimp dumpling, Carrot

Tsukuri -Sashimi-

Sea Bream, Tuna

Takiawase -Steamed Dish-

Ebi-Imo Taro,

Fern Shoot Rolled in Fried Tofu

Shiizakana -Hot Pot Dish-

Miso-Marinated Yellowtail

Shokuji -Rice Dish-

Scallop Rice,

Miso soup, Japanese pickles

Kanmi -Dessert-

Japanese sweet “Warabi mochi”



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MOMOYAMA

12,000yen

Sakizuke -Appetizer-

Grilled Spanish mackerel Sushi,

Garland Chrysanthemum,

Japanese Parsley, Yuba,

Lightly Grilled Pen Shell

Suimono -Soup-

Clear soup,

Shrimp dumpling, Carrot

Tsukuri -Sashimi-

Sea Bream, Tuna

Takiawase -Steamed Dish-

Simmered Turnip with Leaves, Furofuki-style

Shiizakana -Hot Pot Dish-

Deep-fried Pufferfish

Shokuji -Rice Dish-

Scallop Rice,

Miso soup, Japanese pickles

Kanmi -Dessert-

Japanese sweet “Warabi mochi”



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