



SHI-GATSU MENU 四月

Sakizuke Hassun

shirae, kuromame, jimami tofu, hisuinasu, nama harumaki, kimizushi

Mukou-Zuke

sashimi of seasonal seafood

Atsu-Atsu

japanese festive mochi soup, kamaboko, daikon, carrot, shio kombu, spinach, yuzu skin

Shinogi

assortment of nigiri & temaki

From the Farm

seasonal organic vegetables, black garlic & amazake, yuzu ricotta, kemangi miso

Kamo Shabu

duck shabu-shabu, cha-soba, leek, yuzu kosho

Wagyu Sumiyaki

kinzanji miso, negivese, subasu, kanzuri, truffle egg yolk

Shiizakana

foie gras daikon gobo chips

Amami

choice of mizumanjyu or fruit daifuku
with sencha

9 Course

IDR 1.200.000++/person

Prices are Subject to 10% Tax & 6% Service Tax

We strive to use only the freshest and highest quality ingredients in our dishes. In order to provide the best possible dining experience, we hand-select and hand-carry many ingredients directly from Japan. As a result, our menu may change daily to reflect the seasons and availability of these ingredients.