

Irori Course

HYUGA

¥2,900

- ◆ Appetizer
- ◆ Two kinds of Sashimi
- ◆ Charcoal - grilled dish
Three kinds of seasonal vegetables, salted & dried squid, fried tofu glazed in miso
- ◆ One skewer of fish of the day or one skewer of chicken
- ◆ Meal set
Five grain rice, pickled vegetables, miso soup



Seasonal Irori Course

¥3,900

- ◆ Appetizer
- ◆ Tai fish (sea bream) sashimi
- ◆ Charcoal - grilled dish
Bamboo shoot, makomodake (stem of wild rice plants), shiitake mushroom, onion, amanaga pepper and beef tongue
- ◆ Skewer of grilled fish
- ◆ Meal set
Shrimp and Sansai rice, miso soup and pickled vegetables
- ◆ Dessert



KISHU

¥5,200

- ◆ Appetizer
- ◆ Three kinds of Sashimi
- ◆ Charcoal - grilled dish
Three kinds of seasonal vegetables, dried red snapper, fried tofu glazed in miso
- ◆ One skewer of fish of the day and one skewer of Japanese beef
- ◆ Meal set
Five grain rice, pickled vegetables, miso soup
- ◆ Dessert

