

Sushi Kappo course

¥ 41, 300

(Incl. Tax & Service Charge)

**【Starter】**

Steamed Abalone & Somen noodles with Sesame-infused broth

**【Meat dish】**

Wagyu Beef Fillet Cutlet

Japanese pepper leaf salt & Wasabi

※Wagyu Beef Fillet Cutlet(40g) or Steak(40g) + ¥ 7, 700

**【Soup dish】**

Pureed corn soup

**【Sashimi】**

Flathead or Fuji Atlantic salmon

**【Seasonal dish】**

Spring roll of Hairy crab

**【Special dish】**

※Grilled King crab + ¥ 5, 500

**【Hot pot】**

Pike conger

Kujo leek, New onion, Mizuna, Enoki mushrooms, Fried Tofu

**【Sushi】**

Lean Tuna

White fish

Salmon roe

Medium Fatty Tuna

Sea eel

Hand rolled Sea urchin & Tuna

※Additional Sea urchin + ¥ 5, 500 ~

※Pressed Caviar Sushi + ¥ 9, 900

Miso soup

**【Dessert】**

Peach compote,

Mochi & Chocolate mint ice cream Monaka