



*the dining room*

## DINNER

日本の夏の味

*A Taste of summer in Japan*

1.800++

### STARTER

Fresh Hokkaido Oyster with Green Apple

Salsa Vinaigrette

### FRESH SASHIMI

Assortment of Fresh Sashimi

### APPETIZER

Fresh Bocconcini with Cherry Tomato

### FRIED DISH

Kare Sugate Age

Deep Fried Flounder

### PASTA

Sea Urchin Pasta

### BEEF

Wagyu Ochazuke

### DESSERT

Matcha Terrine with Red Bean Jam

and Whipped Cream

# LUNCH

## *SHYOKADO BENTO*

580++

SEA URCHIN

CHIKUZENI

BOTAN EBI TEMPURA

KAGOSHIMA WAGYU

STEAM RICE

ASARI SOUP

JAPANESE CUSTARD

## A LA CARTE

FRESH HOKKAIDO OYSTERS WITH GREEN APPLE

190

ASSORTMENT OF FRESH SASHIMI

700

FRESH BOCCONCINI CHEESE

WITH CHERRY TOMATOES

120

“KARE SUGATA AGE” / DEEP FRIED FLOUNDER

380

SEA URCHIN PASTA

280

WAGYU OCHAZUKE

400