

Available only during
the Festive Period
12/22-1/3, 2/14-2/23



Festive Course

先付け | Appetizer

季節の小鉢

Seasonal Appetizer

御造り | Sashimi

お刺身四種盛り合わせ

Assorted 4 kinds of Sashimi

酢の物 | Vinegar

ズワイガニとタラバガニ盛り合わせ レモン、蟹酢

Snow Crab and King Crab Platter
served with Lemon and Crab Vinegar

蒸し物 | Steam

穴子と季節野菜のセイロ蒸し

Steamed Conger Eel and Seasonal Vegetables

焼き物 | Grill

北海道産牛の味噌焼き

Grilled Hokkaido Beef with Miso

食事 | Meal

雲丹イクラとろろ小井 漬物、味噌汁

Mini Rice Bowl with Sea Urchin, Salmon Roe and Grated Yam
served with Pickles and Miso Soup

デザート | Dessert

栗と黒ゴマのプリン ゴマときな粉のチュイールと季節のフルーツ添え

Chestnut and Black Sesame Pudding
Served with Sesame and Kinako Tuile and Seasonal Fruits

¥19,990

表示料金には料金とサービス料が含まれています。
Price is inclusive of tax and service charge.