

# Dinner Course “TSUKI”

## Aperitif

Assortment of 3 kinds of Small Appetizers

## Amuse

Pasta style Squid with Carbonara

## Appetizer 1

Marinated Yellowtail with Japanese Leek

## Appetizer 2

Swiss Chard Salad with Soft Boiled Egg

## Fish

Grilled Grouper

## Meat

Roasted Venison

(If you would like to change the “WAGYU” Beef for additional + ¥ 2,000)

※We kindly ask everyone in your party to change the same

## Dessert 1

Strawberry with Condensed Milk Mousse

or

Blue Cheese Iced Soufflé

## Dessert 2

Japanese Citrus Fruits “Vacherin” Cake

## Small Sweets

Assortment of 3 kinds of Small Sweets

¥17,000

\*The prices include 15% service charge and 10% consumption tax.

\*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

\*The production area changes depending on the season.

# Dinner Course “HOSHI”

## Aperitif

Assortment of 3 kinds of Small Appetizers

## Amuse

Sweet Shrimp tartare with Turnip Mousse

## Appetizer 1

Marinated Tuna with Japanese Leek

## Appetizer 2

Snap Peas Tartlet

## Fish

Grilled Grouper

## Meat

Grilled “WAGYU” Beef

## Dessert 1

Strawberry with Condensed Milk Mousse

or

Blue Cheese Iced Soufflé

## Dessert 2

Japanese Citrus Fruits “Vacherin” Cake

## Small Sweets

Assortment of 3 kinds of Small Sweets

¥23,000

\*The prices include 15% service charge and 10% consumption tax.

\*Please note that the ingredients used in our dishes are subject to change, due to unforeseen circumstances in supply.

\*The production area changes depending on the season.