

Dinner course menu ¥22,000

— **Starter** —

Snow crab
Japanese mountain vegetable 'Urui'
Jelly sauce of vinegar

-Shiitake mushroom, Lily bulb, and yellow cauliflower-
dressed with mashed and seasoned crab

— **Seasonal appetizer** —

Ice fish steamed in sake
Exclusive delicacy 'Kuchiko' from Kanazawa
Simmered octopus
Canola flower steeped in mustard mixed soy sauce
Grilled candied Yuzu citrus, large prawn, and fava bean with cheese
Sea urchin dumpling

— **Soup 'Owan'** —

Deep-fried greenling thinly coated with Kudzu powder
Green peas Tofu
Japanese mountain vegetable 'Warabi'

— **Sashimi** —

Thinly sliced blowfish
Kelp flavored halfbeak, Japanese ivory-shell, and sweet shrimp

— **Seasonal dish** —

Japanese beef 'Wagyu' steak
Grilled minced beef sandwiched between lotus root
Shredded and fried burdock
Seasoned burdock leaf

— **Grilled dish** —

Grilled tile fish topped with Japanese pepper leaf bud OR Grilled butterfish
Mountain vegetable 'Taranome'
Grilled Tofu dressed with soybean paste

— **Simmered dish** —

Braised abalone
Mugwort flavored rice cake filled with abalone liver paste
Simmered bamboo shoot
Petal shaped carrot and mountain vegetable 'Udo'

— **Today's rice or noodles** —

Handmade buckwheat noodles
Clear soba soup made from salt and kelp

— **Dessert** —

Seasonal dessert