

YUKIWARISO - Hepaticas -

8courses 9,680yen

Firefly Squid, Butterbur Scape Miso

Tuna Sashimi, Salted Skin-Backed Shrimp

Fried Potato Bun, Starchy Japanese Broth Sauce with Minced Duck

Grilled Sakhalin Surf Clam, Bamboo Shoots, Leaf Bud Miso

Crab, Steamed Egg Custard, Seaweed Sauce

Scallop, Japanese Salted Plum Jelly

Clay Pot Niigata Rice: Manila Clam, Fave Beans

Miso Soup, Japanese Pickles

Dessert

※We accept this course for 2 or more people.

W YUKITSUBAKI - Japanese Winter Camellias -

10courses 12,500yen

Firefly Squid, Butterbur Scape Miso

Crab, Steamed Egg Custard, Seaweed Sauce

Tuna Sashimi, Salted Skin-Backed Shrimp

Fried Potato Bun, Starchy Japanese Broth Sauce with Minced Duck

Grilled Sakhalin Surf Clam, Bamboo Shoots, Leaf Bud Miso

Japanese Roasted Wagyu Beef

Japanese Icefish Fried with Rice Flour

Scallop, Japanese Salted Plum Jelly

Clay Pot Niigata Rice: Manila Clam, Fave Beans

Miso Soup, Japanese Pickles

Dessert

※We accept this course for 2 or more people.

HAMANASU - Ramanas Roses -

11 courses 15,000yen

Firefly Squid, Butterbur Scape Miso

Japanese Icefish Fried with Rice Flour

Red Sea Bream, Salted Skin-Backed Shrimp

Simmered Blackthroat Seaperch

Japanese Roasted Wagyu Beef

Scallop, Japanese Salted Plum Jelly

Grilled Sado Red Snow Crab in Shell

Sake Steamed Abalone, Liver Sauce

Steamed Sea Urchin , Mountain Vegetable, Jellied Japanese Broth

Clay Pot Niigata Rice: Blackthroat Seaperch, Salmon Roe, Crab
Miso Soup, Japanese Pickles

Dessert

※Please book this course at least 3 days before your arrival.

※We accept this course for 2 or more people.