

SET MENU

Natsu 夏 Summer

When you book your package please choose one of the menus below.

Teishoku - Classic

The menu will arrive at your table in three servings.

Baked asparagus with onsen eggs and buckwheat

Flank steak with mustard and leek cream served with fresh beans and semi dried soy tomatoes

The steak may be changed to char or thempe - please note the wish of your change when booking

Miso- and milk chocolate ice cream, rhubarb and freeze-dried soy

Saishoku - Vegan

The menu will arrive at your table in three servings.

Grilled eggplant salad with miso dressing and fried rice paper

Tofu fritters with yuzu braised summer cabbage served with soy marinated almonds

and spring onion dip sauce

Wild strawberry and coconut cream, almonds and meringue

Gozen - Japanese

The menu will arrive at your table in four servings.

Scallop sashimi with elderberry and sudachi balls

Seared salmon nigiri

Sweet potato glass noodles in miso broth with edamame gyoza

Iberico with marinated egg yolk, Yuzu Kosho butter and our own pickled garlic

The meat may be changed to char - please note the wish of your change when booking

Jasmine marinated berries with sabayonne

Please note any food allergies when making your reservation.

The menu may be subject to possible changes.