

## *Summer Menu from June (2024)*

Sakisui	: Cold Onion Soup with Parsley
Appetizers	: A Sushi Ball in Chinese Lantern, Fig with Edamame Cream, Eggplant with Miso Meat Sauce, White Gourd with Junsai in Uma-Dashi, Grilled Sand Borer
Sashimi	: Horse Mackerel, White Meat Fish, Tuna
Hibachi	: Lobster Pot with Myoga, Tofu, Red Core Daikon Radish, Spinach, Yellow Zucchini, Lotus Root (on brazier)
Main Dish	: Select one dish from Meat, Fish or Shellfish dish below <b>[Meat]</b> Seared Beef Loin (with Chinese Yam, Asparagus, Red Paprika, Citrus Sudachi, Sliced Onion, Grated Daikon with Red Chili, Sansho Sauce, Yuzu Salt, Watercress) <b>[Fish]</b> Grilled Mackerel, Grilled Edamame, Grated Daikon, Citrus Sudachi, Hajikami <b>[Shellfish]</b> Abalone Steak with Lemon Butter
Nimono	: Simmered Whole Gold Eye Snapper and Vegetables, Shredded Scallion
Tomewan	: Izu Miso Soup
Shokuji	: White Rice Cooked and Served in Earthen Pot
Otomo	: Ume Chirimen, Wood Ear Mushroom in Hot Sesame Oil, and Pickles
Desserts	: Selectable Desserts – Sasakuzu cream, Coffee Jelly, Orange Cake, Fruits, Lemon Kuzukiri



\*The menu may change due to the availability of ingredients.