Daily Specials

Seasonal Japanese Cuisine with Sake Pairing

A service charge of ¥500 per person will be applied.

Seasonal Sake Pairing Short Course

THIS WEEK'S THEME

A short course featuring sake pairings to celebrate the height of summer.

¥5,500 per person

Five special dishes made with seasonal ingredients

Each dish is served with a small pour of sake chosen to match it

The pairings come to about 270 ml of sake in total

**We are happy to adjust the amount for lighter drinkers*

Chef's Selection

Three seasonal bites chosen on the day,
served one plate per guest

Chef's Assorted Three Bites **¥1,200**
Per person / served for the whole table

Dry and Sharp

Salt, citrus and delicate textures —
for sake with a clean, dry finish

Dadacha Edamame with Seaweed Salt **¥600**
Allergens: *Soybean*

Octopus with Green Yuzu Ponzu Jelly **¥1,280**
Allergens: *Wheat, Soybean, Gelatin*

Seared Chicken Tenderloin, Scallion Sauce **¥800**
Allergens: *Chicken, Wheat, Soybean, Sesame*

French fries with bottarga flakes **¥880**

Light and Refreshing

Dashi and crisp vegetables —
for light, refreshing sake

Amela Tomato Marinated in First Dashi **¥880**
Allergens: *Wheat, Soybean*

Vegetable sticks from Miura, served with Manganji miso. **¥680**

Fruity and Sweet

Fruit and fresh dairy —
for aromatic, gently sweet sake

Ratatouille with Kugenuma Fish Sauce **¥800**

Seasonal Fruit, Cottage Cheese Shiraae **¥880**
Allergens: *Milk, Soybean*

Grilled Eggplant Parfait **¥880**
Allergens: *Milk, Soybean*

Rich and Umami Forward

Fermented flavours and slow-braised dishes —
for sake rich in umami

Rice Cracker Wrapped with Iburigakko and Cheese **¥680**
Allergens: *Wheat, Soybean, Milk*

Seared Pâté de Campagne **¥680**
Allergens: *Pork, Egg, Milk*

Simmered Yellowtail with Grilled Tomato **¥1,400**
Allergens: *Wheat, Soybean*

Rich and Umami — Braised & Meat

Slow-braised dishes and roasted meat —
for sake rich in umami

Beef Tripe Stewed in Miso & Tomato **¥880**
Allergens: *Beef, Soybean*

Flaxseed-fed Roast Beef, Tamari Soy Sauce **¥1,200**
Allergens: *Beef, Wheat, Soybean*

Cheese

Aged cheeses meet kimoto and warmed sake.
Available as a platter or by the piece

Cheese Platter, Four Kinds **¥1,800**
Mascarpone with dried fruit
Mimolette, aged 18 months (France)
Taleggio, washed rind (Italy)
Gorgonzola (Italy)
Allergens: *Milk*

Single Cheese **¥800**
Choose one from the platter selection
Allergens: *Milk*

Rice & Dashi

A closing plate finished with dashi

Chef's Daily Dashi Risotto — ¥1,400
Allergens: *Milk, Wheat, Soybean*

Dessert

A pâtissier's dessert incorporating sake.

Buckwheat Tea Panna Cotta — ¥800
Allergens: *Milk, Buckwheat, Gelatin*

Nougat Glacé — ¥800
Allergens: *Milk, Egg, Almond*

Sake Ganache Chocolate — ¥800
Allergens: *Milk, Soybean*

All prices include tax.