

15 & 16 June 2019

FATHER'S DAY 7-COURSE SET LUNCH

父への感謝と尊敬の意を込めて

218 per person

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| STARTERS | Slow-Cooked Kyushu Egg with Seafood, Spring Garden Style Abalone, Tsubukai, Lobster 九州産温泉卵の三国庭園風サラダ |
| SASHIMI 刺身 | Oh Toro, Kampachi, Hokkaido Scallops 大トロ 勘八 北海道産帆立 |
| TEMPURA 天麩羅 | Sea Eel, Sea Urchin, Soramame 穴子 雲丹 そら豆 |
| FISH 魚料理 | Grilled Sweet Ayu 鮎塩焼き |
| WAGYU 和牛 | A5 Miyazaki Wagyu Beef, Mikuni-Style Chaliapin Sauce 宮崎和牛 三国スタイルシャリアピンソース |
| SUSHI 寿司 | Kinmedai, Trout, Soy Marinated Tuna 金目鯛 鱒 漬け鮪 |
| DESSERT 甘味 | Cappuccino Cigar, Japanese Cheese Cake, Shiso Orange Gelato チーズ風味のスポンジケーキ オレンジのジェラート生姜添え |



Please advise us of any special dietary requirements, including potential reaction to allergens.
Prices are subject to prevailing taxes and service charge.

15 & 16 June 2019

FATHER'S DAY BENTO LUNCH

父への感謝と尊敬の意を込めて

150 per person

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| STARTERS 前菜 | Kyoto Yuba with Sea Urchin Truffle Soy Sauce 京都産汲み上げ湯葉 雲丹添えトリュフ醤油 |
| KUCHIDORI 口取り | Crunchy Scallop, Sasamaki-Fu, Eel Sushi, Sweet Corn, Octopus, Nagaimo 帆立磯辺揚げ 笹巻き麩 鰻棒寿司 玉蜀黍 蛸 長芋 |
| YAKIMONO 焼き物 | Miso-Marinated Black Cod 銀鱈西京焼き |
| SASHIMI 刺身 | Toro, Kampachi 大トロ 勘八 |
| BEEF 肉料理 | Slow-Cooked Stanbroke Wagyu Beef 低温調理したオーストラリア産和牛 |
| BRAISED 煮物 | Japanese-Style Braised Bamboo Shoot, Wakame Seaweed 筍 若布 |
| RICE 飯物 | A5 Tochigi Beef Wagyu Bowl 牛丼 |
| SOUP 汁物 | Swimming Crab Miso Soup 渡り蟹の味噌汁 |
| DESSERT 甘味 | Green Tea Mascarpone, Apple Miso Compote, Yuzu Gelato 抹茶のマスカルポーネ 林檎のコンポート味噌風味 柚子ジェラート |



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