

August 2025 Kaiseki Menu
(Reiwa 7 – Cool Breeze / 新涼)

Starter

“Lotus on Lotus” Presentation | Grilled Anago Eel, Cucumber, Sanbaizu Sauce | Conger
Eel Roe Omelet | New Ginkgo Nuts

Soup

Corn Chakin | Fish Noodles, Shiso Blossom, Green Yuzu

Sashimi

Washed Sea Bass | Water Eggplant, Blended Dashi | Pike Conger (Hamo) Parboiled |
Bitter Melon, Sake Jelly | Plum Dressing

Grilled Platter

Grilled Spanish Mackerel with Yuzu | Chicken Soboro, Ito Uri Gourd, Sesame Vinegar |
Muscat Grapes with Tofu Dressing | Pickled Myoga Ginger | Scaled Tilefish | Fried
Matsutake Mushroom | Zucchini with Sudachi

Simmered Dishes

Kamo Eggplant & Shrimp Ball | Marinated Manganji Pepper | Ginger Broth | Grated
Daikon Dashi

Main Hot Dish

Tanba Beef | Butter-sauteed Asparagus | Fushimi Pepper | Shaved Burdock Root |
Fig Sauce

Vinegared/Cold Dishes

Simmered Baby Octopus, Grilled Eggplant, Nagaimo | Ice Plant, Tomato | Cucumber
Vinegar Jelly

Rice Dish

Ayu & Lotus Seed Rice | Fried Tade Leaf

Side Dishes

Japanese Omelet | Grilled Lotus Root with Sansho | Fukukusa Soup | Junsai & Water
Lotus Root

Closing Soup

White Peach Chilled Soup | Watermelon, Matcha Rice Dumpling, Mint

Dessert

Seasonal Fruit

Chef: Kenji Nakamura, Executive Chef (料理長 中村 健治)