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Appetizer

Fruit Tomato

Tempura

Kuruma Prawns (2)

Sea Urchin and Seaweed

Seafood of the Day

Kisu Fish

Unagi Eel

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice, Red Miso Soup or Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice with Dashi Soup or Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice

Dessert

21,000 w p m e c s

Our Tempura chef Fukana specially blends his cooking oil with Taihaku sesame and safflower oil.

Wine paring 11,400

w = 小麦/wheat p = 幕花生/peanuts m = 乳/milk e = 卵/eggs b = そば/buckwheat c = かに/crab s = えび/shrimp 食材などにアレルギーのあるお客様は、サービススタッフにお申し出ください。/ Kindly let us know if you have any food allergies or dietary requirements. 入荷の都合により、原産地およびメニュー内容が変更になる場合がございます。/ Menu items or products may change based on the availability of ingredients. 食材の産地については、サービススタッフにお尋ねください。/ Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients. 国産米使用 / Japanese rice.

Akatsuki

Appetizer

Fruit Tomato

Tempura

Kuruma Prawns (2)

Sea Urchin and Seaweed

Wagyu Beef Tenderloin

Steamed Abalone

Seafood of the Day

Kisu Fish

Unagi Eel

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice, Red Miso Soup or Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice with Dashi Soup or Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice

Dessert

27,000 w p m e c s

Our Tempura chef Fukana specially blends his cooking oil with Taihaku sesame and safflower oil.

Wine paring 11,400