Kumoi
Fruit Tomato
Tempura
Kuruma Prawn (1)
Seafood of the Day
Kisu Fish
Squid
Sea Urchin and Seaweed
Five Varieties of Vegetables
Pickled Vegetables
Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice Japanese Pickles, Akadashi Miso Soup
Dessert

12,000

wpmecs

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

Wine Pairing 7,590

w = 小麦/wheat p = 落花生/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. 人荷の都合により、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.

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Fruit Tomato

Tempura

Kuruma Prawn (1)

Seafood of the Day

Kisu Fish

Unagi Eel

Sea Urchin and Seaweed

Beef Tenderloin

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

15,000 wpmecs

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

Wine Pairing 7,590

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