

spring banquet

sticky mochi mochi tofu with dashi soy, ume kosho

sashimi salad with grana padano cheese, nashi pear, yuzu honey dressing

12 hours slow-cooked pork belly with cucumber salsa, walnut miso

braised beef oyster blade with crispy roast potato

sake lees marinated char-grilled chicken with herb salad and sesame chilli sauce

steamed rice cooked with enoki mushroom, wild mountain vegetables

steam vegetable with lime ponzu

\$49 per person, minimum of six persons

