

# Okinawan Kaiseki Cuisine

~Spring~

20,000

(Prices are including service charge and consumption tax)

<b>Aperitif</b>	Original cocktail “Ha-rii”
<b>Starter</b>	<b>Bitter Leaves &amp; Chiomeigusa</b> , <i>tossed w/citrus and tofu past minudaru, squid, fish cake, rolled konbu, kuruma prawn, caviar, egg cake</i>
<b>Broth</b>	<b>Okinawan White Miso Soup</b> <i>w/duck dumpling konjac, shiitake, fish cake, rape blossom, mustard</i>
<b>Sashimi</b>	<b>Medium Fat Tuna &amp; Konbu Marinated Squid</b> <i>red grouper, sea grape, monkfish liver herbs and butterfly pea salt</i>
<b>Broiled</b>	<b>Ishigaki Wagyu &amp; Pink Malt Flavored Foie Gras</b> <i>broiled vegetables in tosa vinegar, wasabi-daikon</i>
<b>Steamed Pork Knuckle &amp; Dried Sea Snake in Egg Custard</b>	<i>sea urchin, green papaya, baby scallion</i>
<b>Rice</b>	<b>Soft Shelled Turtle Porridge</b> <i>fried rice cake, scallion, ginger</i>
<b>Sweet</b>	<b>Braised Yam</b> , <i>flavored w/brown sugar, ginger and yuzu okinawan cookie</i> <i>Ishigaki island vanilla beans ice cream</i>
<b>Fruit and Green Tea</b>	

**Digestif** Original cocktail “Yukuri”

Shirakachi Executive Chef and Ryukyu Cuisine Master, Jun Kakazu

Please ask our staff if you have any food allergies or special dietary requirements.

Our restaurant uses domestic rice.

There may be a difference in the total amount due to the calculation accounting system.