

SEASONALITY, QUIETLY EXPRESSED.

季節を、一皿に。

I	TO BEGIN	先付
	HAMAGURI	16
	Clam - white asparagus - mitsuba	
	CHAWANMUSHI	18
	Egg custard - North Sea crab - sansho	
	HOTARU IKA	17
	Firefly squid - spring onion - mustard miso	
II	FROM THE FIRE	焼物
	GINDARA	28
	Black cod - saikyo miso - young greens	
	KAMO	31
	Duck - Tokyo turnip - ume	
	TAKENOKO	24
	Bamboo shoot - barley koji - wild garlic	
III	TO FINISH	甘味
	SAKURA MOCHI	13
	Strawberry - salted blossom - rice	
	HOJICHA	12
	Roasted tea - buckwheat - pear	