

HANA

花

\$95

Sake Pairing plus \$59, Tea Pairing plus \$38

“Sea Vegetables”

Umi-zoumen, Mozuku, Umi-budou, kumquat, daikon, mountain yam,
turnip, celery roots, micro celery, wasabi, vinegar jelly
小蕪とセロリルーツの千枚漬け ～セロリの淡雪と海藻を添えて～

Sake Kasu Soup

Chanterelle, Konnyaku, Japanese taro potato, sake lees, white miso, Shimeji, napa cabbage, kelp
nama-fu, burdock root, myoga, turnip
小芋と粟麩の粕汁

Seasonal Assortment

Shiitake, carrot, soy bean, fennel, fried tofu, scallion, Jicama, miso, broccoli rabe, mustard,
sesame tofu, lotus root, red pepper, cauliflower, Shiso flower, date, walnuts
八寸 ～師走～

Stuffed Yuba Roll

Maitake, Shimeji, Enoki, bean sprout, scallion, ginger, brussels sprout, daikon, green onion sprouts, Sansho pepper
旬茸ともやしの湯葉巻き

Autumn Vegetables Takiawase

Daikon, spinach, butter squash, shiitake, white miso
秋野菜の焚き合わせ

Sweet Potato Rice

or

House-made Soba Noodles

Fried tofu, Wakame, scallion, ginger

薩摩芋ご飯 / 若布きつね蕎麦

Strawberry Mochi

Azuki bean, coconut oil
苺大福

Matcha with Candies

Matcha by Ippodo, Candies by Kagizen-Yoshifusa from Kyoto
抹茶とお干菓子

**Due to our style of cuisine, gluten, mushroom and onion allergies cannot be accommodated
For smooth service, we kindly request all of the guests from your table order the same menu.

Executive Chef: Hiroki Odo

KAZE

風

\$55

Sake Pairing plus \$45

“Sea Vegetables”

Umi-zoumen, Mozuku, Umi-budou, kumquat, daikon, mountain yam,
turnip, celery roots, micro celery, wasabi, vinegar jelly
小蕪とセロリルーツの千枚漬け ～セロリの淡雪と海藻を添えて～

Tempura

Seasonal vegetables
季節野菜の天ぷら

Autumn Vegetables Takiawase

Daikon, spinach, butter squash, shiitake, white miso
秋野菜の焚き合わせ

Sweet Potato Rice

薩摩芋ご飯

Additional Side Dishes		
Aburi-Age (Fried Tofu)	炙りお揚げ	\$ 11
Fermented Tofu	豆腐よう	\$ 9
*Pickled Kelp with Sansho 120g (Take-out Only)	自家製山椒昆布 (持ち帰り用)	\$ 8

**A 20% gratuity will be added to parties of 6 or more
Please refrain from using cell phones in the dining room