

HANA

花

\$95

Sake Pairing plus \$65, Tea Pairing plus \$53

Iwaizakana

“New Year Celebration Plate”

Black beans, burdock roots, carrot, daikon, almond
祝肴

White Miso Soup with Grilled Mochi

Kale, watermelon radish
お雑煮白味噌仕立て

New Year Osechi Box

Lotus roots, mustard, pecan, broccoli rabe, arrowhead, sweet potato, kombu, kanpyo
chicory, green apple, bamboo shoot, sansho, konnyaku, kumquat, snow pea, temari-fu
嘉日のお節

Artichoke Somen Noodle Croquet

Challot, enoki, snow cabbage, lettuce, saffron, tomato, pepper, green onion sprout, pine nuts
アーティチョークと高菜の素麺揚げ

Oden

Fried tofu, brussels sprout, leek, daikon, fennel, kohlrabi, nama-fu
おでん

Azuki Gomoku Rice

Red bean, fried tofu, hijiki seaweed, burdock root

or

Chilled House-made Soba Noodles with Pickled Plum

Daikon, nori, sesame, shiso

小豆五目ご飯 / 梅おろし蕎麦

Sakekasu Jou-yo-u Manjyu

Mountain yam, date, white bean
酒粕の薯蕷饅頭

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

Iwaizakana

“New Year Celebration Plate”

Black beans, burdock roots, carrot, daikon, almond
祝肴

Tempura

Seasonal vegetables
季節野菜の天ぷら

Oden

Fried tofu, brussels sprout, leek, daikon, fennel, kohlrabi, nama-fu
おでん

Azuki Gomoku Rice

Red bean, fried tofu, hijiki seaweed, burdock root
小豆五目ご飯

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