

HANA

花

\$95

Sake Pairing Regular \$65, Tea Pairing \$53
Sake Pairing Premium \$125

“Milky Way”

Seasonal Vegetables with Apple Sorbet

Water-shield, mountain yam

天の川

Cucumber Soup

Cucumber, Sudachi citrus, ume plum, micro radish sprout

きゅうりすり流し

“Summer Echo”

Seasonal Assortment

Fig, yuba, asparagus, white asparagus, green pea, fennel, buckwheat seed, mustard, yuzu miso, beets, cucumber, sea grape, plum, micro shiso
sansho pepper, enoki mushroom, spaghetti gourd, sansho pepper leaf, lotus root, kabocha pumpkin, manganji pepper, ponzu

夏の薫り

Kabocha pumpkin & Tomato Croquettes and Zucchini Tempura

Zucchini flower, Japanese mustard leaf, nama-fu, homemade worcestershire sauce

南瓜コロケと初夏野菜の天ぷら

Summer Vegetables “Nabe”

Eggplant, mizuna, scallion, tomato, burdock root, nama-fu, fried mochi

夏野菜鍋

Corn Six Grains Rice

Corn, black rice, hullless barley, red rice, purple barley, rye berries, brown rice, fried tofu

or

Chilled Soba Noodles with Okra Grated Mountain Yam

Micro shiso, avocado, okra, wasabi

とうもろこし六穀米 / おくらのとろろ蕎麦

Seared Kuzumochi

Azuki, coconuts

葛焼き

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