

HANA

花

\$95

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

“Light of a Firefly”

Tomato and eggplant gazpacho

Cherry tomato, toasted bread, basil
萤火

Sesame Tofu Soup

Leek, wakame seaweed, ginger
焼き胡麻豆腐 ～葱出汁～

“August Colors”

Seasonal Assortment

Mizuna, fried tofu, mozuku seaweed, cucumber, ginger, pearl onion, mitsuba, nama-fu,
plum paste, shiso microgreens, Rikyu-fu, potato, konnyaku, okra, Manganji pepper,
kabocha pumpkin, Japanese taro potato, lotus roots
葉月の恵み

Fresh Yuba with Yuzu Foam

Nama yuba, junsai, wasabi, cypress seed
生湯葉と蓴菜

Chilled Vegetables with White Miso

Turnip, white gourd, scallion, spinach, Nama-fu
冷製炊き合わせ白味噌仕立て

Rice Topped with Avocado

Minced soy, mitsuba, bell pepper, mustard, sesame

or

Hot Udon Noodles with Grated Daikon and Nameko Mushroom

Shiso, scallion, sesame

アボカド丼 / なめ茸おろしうどん

Peach Daifuku

Azuki
桃の大福

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