

HANA

花

\$95

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

Sesame Tofu

Shiso, wasabi, nori
胡麻豆腐

Matsutake Soup

Yuba, nama-fu, chrysanthemum petal
旬茸と湯葉の菊花仕立て

“Imomeigetsu”

Seasonal Assortment for Moon Viewing

Ginkgo nuts, tomato, okra, plum paste, spinach, Momiji-fu, broccoli rabe, wasabi,
Japanese taro, royal fern, shiitake, sesame, corn, burdock root, chick pea, green bean
芋名月の宴

Tempura

Eggplant, Manganji pepper, sweet potato, shiso leaf, fig
秋野菜の天ぷら

Early Autumn Vegetables

Pumpkin, daikon, fried tofu, lotus root, arugula, myoga-ginger, miso, almond, walnuts, pine nuts
冷野菜

Seasonal Mushrooms Rice

Soybeans, bell pepper

or

House-made Soba Noodles with Seasonal Mushrooms Broth

Deep fried tofu, wakame seaweed, scallion

きのこの餡かけご飯 / きつね蕎麦

Edamame Rice Cake

Azuki, Domyoji, soybean powder
ずんだ餅

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.