NATSU BANQUET 58PP (GFO)

Share experience, the whole table only, minimum 2 people

Edamame Scallop (GF)

 w/ edamame puree, seared scallop, fried carrot, dried cranberries

Sashimi (3pcs) (**GF**) catch of the day

Japanese Chashu Salad w/ spicy sesame dressing

Karaage Chicken **(GFO)** w/ enoki mushroom, wasabi salt

Aburi Kingfish Roll **(GF)** w/ kingfish, fig plum mayo sauce

Grilled Shio Koji Salmon (**GF**) w/ black truffle soy cream sauce serve with Aomori rice & miso soup

Omakase Dessert mystery dessert

BANOUETS 2 WINE PAIRING

30 PP

Dessert Wine / Choya Premium 3 years aged Umeshu Additional 20pp

EXPRESS LUNCH SET

With Catch Of The Day Sashimi, Miso Soup & Steamed Rice

MAIN COURSE OPTION

Wagyu Sirloin Mb4+(80G) **(GF0)** 38.8 w/ miso, onion shallot sauce, homemade pickle

Unagi Tempura **(GFO)** 35.8 w/ sansho seaweed salt, homemade pickle

Grilled Unagi 34.8 w/ tamaqoyaki , homemade pickle

Karaage Chicken **(GF)** 26.8 w/ spicy mayo

Teriyaki Salmon (160G) **(GF0)** 45.8 w/ egg miso, homemade pickle

26.8

Skewers Set **(GF0)**3 pcs chef selected skewers
w/ yuzu koshu ,homemade pickle

Vegetarian Set **(VEG)**sesame tofu katsu, miso eggplant
grilled king oyster mushroom, vegetables tempura
green roll w/ fig mayo, miso soup

LUNCH SPECIALS BOWL

海鮮ちらし寿司(GF) Daily Limited Chirashi Don 22.8

Assorted Sashimi, w/ miso soup

鮭刺身丼(GF) Salmon Don 24.8

Aburi (Additional \$3) w/ miso soup

和牛うどん

Wagyu Udon Noodle Soup 28.8

IPPIN special beef soup, lemon

