



DINING OPTIONS

2-Course: Choose one starter and one main.

4800

3-Course: Choose one starter, one main, and one dessert.

5900

Rice is served with mains for each table.

For larger groups, please inquire with our staff about sharing options.

STARTERS

Nozawa Onsen Distillery Gin Cured Shinshu Salmon, Local Cucumber, Housemade Sour Cream, Ikura

Tebasaki Chicken Wings with Sweet and Sour Glaze

Textures of Local Mushrooms with Sancho and Tomato Salt **vegan**

Searred Hokkaido Scallops, Cauliflower Puree, Pickled Cauliflower, Obuse Miso, Crisped Prosciutto

MAINS

Roast Duck Leg, Roast Local Apple, Pickled Daikon, Calvados Jus

Kombu-Cured Shinshu Salmon, Yuzu Kosho Pickled Cucumber, Puffed Grains and Soy Glaze

Masterstock Braised Pork Belly, Braised Cabbage, Pickled Onion

Roast Cabbage and Tofu-Ya Tofu 'Hot Pot' with Roasted Seeds and Shiitake Dashi **vegan**

Sake-Braised Beef Shortrib, Wagyu Fat Sweet Potato, Charred Confit Onion

DESSERTS

Aged Ume Vinegar Ice Cream, Peach 'Snow,' Caramelized White Chocolate and Macadamia Crumb

Chocolate Delice, Matcha Ice Cream, Salted Caramel Popcorn

Torched Swiss Meringue, Yuzu Curd, Shortbread Crumble, Yuzu Sorbet

KIDS MENU

Grilled Salmon, Rice, Side Salad

1450

Beef Hamburg, Rice, Side Salad

1550

Grilled Cheese Sandwich With Potato Wedges or a Small Side Salad

1000

Warm Brownie and Ice Cream

700

Ice Cream and Chocolate Topping

400