



## ***Kai Course for February 2026***

¥14,850 (taxes included)  
10% service charge will be added.

*"Please inform us of any allergies, such as nuts or dairy, so that we may prepare your meal accordingly."*

### **Zensai (Appetizer)**

Green peas simmered in dashi broth

Deep-fried abalone

Minced shrimp in sea cucumber

Simmered sardine in dashi broth with plum

Pufferfish sushi

Boiled firefly squid and urui (young shoots of the plantain lily) with sour gochujang sauce

Grilled cheese aged in miso and sake lees

### **Owan (Simmered bowl)**

Clam meat ball, young bamboo and wakame seaweed with seri (Japanese parsley) and yuzu citrus peel in dashi broth

### **Tsukuri (Sashimi)**

Yellowtail, red clam, and squid served with garnishes

### **Yakimono (Grilled dish)**

Grilled oyster, shrimp, scallop, taro, shiitake mushrooms, and cherry-tomato tossed with avocado and onion creamy sauce (**contains: wheat**)

### **Nimono (Simmered dish)**

Simmered cod, cod milt, and renkon (lotus root) in dashi broth on top with thick soy-sauce based sauce of shredded vegetables sauce (**contains: egg**)

### **Shiizakana (Meat or fish dish)**

Tempura of smelt and Japanese wild vegetables

or

Simmered kinki (Japanese thorny-head rockfish)

or

Shark fin in chawanmushi (savory steamed egg custard)

or

Roasted Wagyu beef on mashed taro, carrots, kabocha squash, cherry tomatoes, shiitake mushrooms, and turnips, served with grated daikon radish creamy sauce

### **Shokuji (The final set of savory dishes)**

Rice cooked with bamboo shoot in individual pots

or

Noodles (choose one from below):

Rokusantei-style curry udon, warm udon with bonito stock, sour and spicy soup udon, or cold udon

or

Ochazuke broth with rice, fermented mackerel and shiso leaf, with pickled vegetables

### **Mizugashi (Dessert)**

Apple sorbet, with strawberry, setoka (Japanese orange), kiwi and lemon jelly

Creamy cheese shiruko soup (Sweet white beans potage)

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