



MOTENASHI Course for February 2026

¥7,700
(taxes included)

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

Zensai (Appetizer)

Tender simmered abalone and soy beans

Crispy deep-fried smelt (**Contains: Egg, Wheat**)

Simmered kumquat in light syrup

Beef roll with burdock root

Squid and seri (Japanese parsley) with sweet miso vinegar sauce

Grilled cheese aged in sake lees and miso

Owan (Simmered bowl)

Crab meat *"Shinjo"* ball in clear dashi broth with fragrant aosa-nori seaweed, turnip sprouts, and kinome (sansho leaf) (**Contains: Egg**)

Tsukuri (Sashimi)

Chef's choice of fish (two kinds) with garnishes

or

Fresh white fish Carpaccio served with green salad and truffle juice dressing

Yakimono (Grilled dish)

Grilled alfonsino and simmered daikon radish with fuki (Japanese Butterbur) and white miso sauce (**Contains: Egg**)

Nimono (Simmered dish)

Steamed chicken and bamboo shoot ball with lily bulb, ginkgo nut, and shiitake mushroom served with thick dashi glaze (**Contains: Egg**)

Shiizakana (Meat or fish dish)

Roasted Wagyu Beef with taro purée and seasonal vegetables served with creamy grated daikon radish sauce (**Contains: Milk, Egg**)

or

Kombu-steamed white fish with Chinese Cabbage (Napa), leek, and shungiku leaf

Shokuji (The final set of savory dishes)

Hijiki seaweed and vegetable mixed rice set served with akadashi miso soup and Japanese pickles

or

Noodles (choose one from below):

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

or

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

Mizugashi (Dessert)

Dessert of the day

山本 賢治
Yamamoto Kenji