



# **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*