



## ***MUTSUMI Course for February 2026***

¥12,100 (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)**

Tender simmered abalone and soy beans

Crispy deep-fried smelt

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)**

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 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)**

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)

道場六三郎

*Michiba Rokusaburo*

山本賢治

*Yamamoto Kenji*