



Kai Course for April 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)

Sea bream roe aspic
Conger eel sushi
Grilled bamboo shoot
Steeped seri (Japanese parsley) and asari clam in dashi broth
Simmered abalone
Kataifi-wrapped (deep-fried with string pastry) shrimp
Grilled cheese aged in miso and sake lees

Owan (Simmered bowl)

Ainame fish (greenling) with ami-take mushrooms, raft-style scallions, and fiddlehead ferns in dashi broth on top with Japanese pepper leaves

Tsukuri (Sashimi)

Bonito, sea bream, and cuttlefish with garnishes

Yakimono (Grilled dish)

Grilled turban shell with Japanese mountain asparagus (udo), wakame seaweed, shiitake mushrooms, and mitsuba (Japanese parsley)

Nimono (Simmered dish)

Tilefish and Japanese wild vegetables finished with a delicate starchy silver sauce glaze

Shiizakana (Meat or fish dish)

Roasted Wagyu beef on grilled onion with Japanese pepper miso sauce
or

Shark fin in chawanmushi (savory steamed egg custard)
or

Various fish dishes of the day*

*Cooking style varies depending on fish availability

Shokuji (The final set of savory dishes)

Rice cooked with sakura shrimp in individual pots

or

Udon 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)

Dekopon citrus sorbet, with seasonal fruits and lemon jelly

Matcha green tea kuzu (starch) mochi with sweet red bean paste and butter

道場六三郎

Michiba Rokusaburo

山本賢治

Yamamoto Kenji