



## ***MOTENASHI Course for April 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)**

Simmered bamboo shoots with dried bonito flakes  
Steeped canola blossoms in dashi with mustard  
Asari clam and early-season onion tempura  
Conger eel sushi  
Golden-grilled cheese aged in miso and sake-lees  
Broad beans with tofu and sesame paste dressing topped with petal-shaped lily bulb

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

Lotus root dumpling with shrimp, green peas, and donko shiitake mushroom,  
topped with warabi (Japanese wild vegetable of bracken fern) and a fragrant sansho leaf

### **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)**

Seafood pasta parcel (boiled pasta, Japanese spear squid, shrimp, and seasonal vegetables (cabbage, zucchini, and kogomi fern) tossed in a savory shiokara (salted fermented squid) butter sauce

### **Mushimono (Steamed dish)**

Sea bream, shimeji mushrooms, and mizuna leaves over festive red bean mochi rice served in a velvety silver sauce glaze and sprinkled yuzu citrus zest

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

Roasted Wagyu beef on grilled onion with Japanese pepper miso sauce  
or  
Japanese spring wild vegetable Tempura

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

Rice cooked with sakura shrimp and akadashi miso soup with pickled vegetables  
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