



MUTSUMI Course for April 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)

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)

Ainame fish (fat 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)

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

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