

夏の旬彩

Kaiseki Summer Seasonal Menu 8-Course
Zomers Seizoens-Kaiseki – 8-gangenmenu €128
Sake/Wine Pairing – 6 Glasses €48

前菜 Appetizer

トマトワイン煮 *Tomato Braised in White Wine, Tomaat gestoofd in witte wijn*
芽かぶ帆立 *Scallops with Mekabu Seaweed, Sint-jakobsschelpen met mekabu-zeewier*
鰻有馬煮 *Eel Braised in Japanese Pepper (Sansho), Paling op Arima-wijze*
明太子養老寄せ *Spicy Cod Roe with Chilled Yam Potato Jelly*
牛時雨 *Beef Simmered in Soy and Ginger, Rundvlees gestoofd in soja en gember*
蛸ずんだ和え *Octopus with Edamame Purée, Octopus met edamamepuree*

お碗 Seasonal Soup

ムール貝潮仕立て
Mussels in Clear Seafood Broth

お造り Sashimi

鮪、はまち、サーモン、甘海老、鱸、鯨なめろう
Tuna, Yellowtail, Salmon, Sweet Shrimp, Sea Bass,
Minced Herring with Miso and Herbs (Namerō Style)

揚げ物 Crispy Fried dish

もろこし真丈、牡蠣磯部揚げ、海老
Corn Shinjo (Japanese Corn Dumpling) Seaweed-Battered Fried Oyster, Shrimp
Maïs-shinjō (Japans maïsballetje) Gefrituurde oester in zeewierbeslag, Garnaal

寿司 Sushi

シェフお任せ寿司3貫 *Omakase Sushi – 3 Pieces Omakase Sushi – 3 stuks*

お凌ぎ Interlude Dish

冷しそうめん、クレソンワサビソース
Chilled Somen noodle with Watercress Sauce and Yuzu Koude sōmen noedels met waterkerssaus

強肴 Main dish

EN 特製トマトしゃぶしゃぶ
Beef Sirloin or Iberico pork Tomato Shabu-Shabu, Rundvlees of Iberisch varkensvlees
Optioneel: A5 Japanese Wagyu Sirloin +€37,50

デザート Dessert

抹茶クリームあんみつ
Matcha Mousse with Vanilla Ice Cream and Fresh Fruit, Matchamousse met vanille-ijs