



*Dinner Menu for this Month*

# JANUARY MATSU(松) KAISEKI

*~ 6 savories, meal, dessert ~*

\$150

睦月

- SAKIZUKE** Snow Crab and Cucumber Sunomono  
(Mixed in Vinegar Sauce)
- SASHIMI** 3-kind Assortment with Garnishes  
Bluefin Tuna Chutoro (Medium Fatty), Amberjack,  
and Scallop (from Hokkaido)
- MUSHIMONO** Sea Urchin Chawanmushi (Steamed Egg Custard)
- YAKIMONO** Grilled Black Cod and Scallop in Saikyo Miso
- AGEMONO** Shrimp, Cuttlefish, Shiso Leaf & Shiitake Tempura  
Matcha Salt on the Side
- NAKAZARA** Fillet Mignon Steak  
with Ground Daikon and Ponzu Sauce
- SHOKUJI** UNI IKURA Gohan  
(Steamed White Rice topped with Sea Urchin & Salmon Roe)  
Red Miso Soup & Japanese Pickles
- DESSERT** Seasonal Dessert

\* The menu is subject to change depending on the availability of ingredients.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**THE NIPPON CLUB**



*Dinner Menu for this Month*

# JANUARY TAKE(竹) KAISEKI

*~ 6 savories, meal, dessert ~*

\$130

睦月

- SAKIZUKE** Snow Crab and Cucumber Sunomono  
(Mixed in Vinegar Sauce)
- SASHIMI** 3-kind Assortment with Garnishes  
Bluefin Tuna Chutoro (Medium Fatty), Amberjack, and Scallop  
(from Hokkaido)
- MUSHIMONO** Sea Urchin Chawanmushi (Steamed Egg Custard)
- YAKIMONO** Grilled Black Cod and Scallops in Saikyo Miso
- AGEMONO** Shrimp, Cuttlefish, Shiso Leaf & Shiitake Tempura  
Matcha Salt on the Side
- NAKAZARA** A5 Miyazaki Wagyu Sirloin Steak  
with Ground Daikon and Ponzu Sauce
- SHOKUJI** UNI IKURA Gohan  
(Steamed White Rice topped with Sea Urchin & Salmon Roe)  
Red Miso Soup & Japanese Pickles
- DESSERT** Seasonal Dessert

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**THE NIPPON CLUB**