



Dinner Menu for this Month

OCTOBER TAKE(竹) KAISEKI

~ 6 savories, meal, dessert ~

\$130

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| SAKITSUKE | Spinach & Shimeji Mushroom Ohitashi
(Simmered in Japanese Broth) |
| SASHIMI | 3-kind Assortment with Garnishes
Tuna, Striped Jack, & Scallop (from Hokkaido) |
| MUSHIMONO | Chawanmushi (Steamed Egg Custard)
Shrimp, Chicken & Shiitake Mushroom |
| YAKIMONO | Grilled Shiokoji Sablefish |
| AGEMONO | Shrimp & Maitake Mushroom Tempura
Matcha Salt on the Side |
| NAKAZARA | Japanese Fillet Mignon Steak
with Ground Daikon & Ponzu Sauce |
| SHOKUJI | Chestnut Mixed Steamed Rice,
Red Miso Soup & Japanese Pickles |
| DESSERT | Kinako Mochi
Sweet rice flour mochi in kinako (roasted soybean powder) |

* 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

OCTOBER MATSU(松) KAISEKI

~ 6 savories, meal, dessert ~

\$150

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|------------------|---|
| SAKITSUKE | Spinach & Shimeji Mushroom Ohitashi
(Simmered in Japanese Broth) |
| SASHIMI | 3-kind Assortment with Garnishes
Tuna, Striped Jack, & Scallop (from Hokkaido) |
| MUSHIMONO | Matsutake Chawanmushi (Steamed Egg Custard) |
| YAKIMONO | Grilled Shiokoji Sablefish |
| AGEMONO | Shrimp & Matsutake Mushroom Tempura
Matcha Salt on the Side |
| NAKAZARA | Japanese Fillet Mignon Steak
with Ground Daikon & Ponzu Sauce |
| SHOKUJI | Chestnut Mixed Steamed Rice,
Red Miso Soup & Japanese Pickles |
| DESSERT | Kinako Mochi
Sweet rice flour mochi in kinako (roasted soybean powder) |

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

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