



*Dinner Menu for this Month*

JUNE  
MATSU(松) KAISEKI

*~ 6 savories, meal, dessert ~*

\$150

- HASSUN** Octopus and Okura in Sour Plum Sauce  
Edamame  
Grilled Scallops with Sea Urchin Sauce
- SOUP** Clear Soup  
Grilled Hamo (Pike Conger Eel), Egg Custard Tofu, Green Beans,  
& Plum Sauce
- SASHIMI** 3-kind Assortment with Garnishes
- YAKIMONO** Grilled Tachiuo (Silver Beltfish) Topped with Scallions
- SHIIZAKANA** Grilled Eggplant and Somen (Thin Wheat Noodles)  
Garnishes on the side
- AGEMONO** Fried Shrimp Coated in Mashed Edamame
- SHOKUJI** Hitsumabushi (Nagoya-style Broiled Eel on Rice),  
Red Miso Soup & Japanese Pickles
- DESSERT** Minazuki (Banana Jelly Topped with Sweet Red Beans)

\* 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**

水  
無  
月



*Dinner Menu for this Month*

JUNE  
TAKE(竹) KAISEKI

*~ 5 savories, meal, dessert ~*

\$130

- HASSUN** Octopus and Okura in Sour Plum Sauce  
Edamame  
Grilled Scallops with Sea Urchin Sauce
- SOUP** Clear Soup  
Grilled Hamo (Pike Conger Eel), Egg Custard Tofu, Green Beans,  
& Plum Sauce
- SASHIMI** 3-kind Assortment with Garnishes
- YAKIMONO** Grilled Tachiuo (Silver Beltfish) Topped with Scallions
- SHIIZAKANA** Grilled Eggplant and Somen (Thin Wheat Noodles)  
Garnishes on the side
- SHOKUJI** Hitsumabushi (Nagoya-style Broiled Eel on Rice),  
Red Miso Soup & Japanese Pickles
- DESSERT** Minazuki (Banana Jelly Topped with Sweet Red Beans)

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