

Dinner Meny for this Month

MARCH MATSU(松) KAISEKI

~ 6 savories, meal, dessert ~

\$150

SAKIZUKE Snow Crab, Cucumber and Myoga Sunomono

(Mixed in Vinegar Sauce)

SASHIMI 3-kind Assortment with Garnishes

Bluefin Tuna Chutoro (Medium Fatty), Amberjack, and Scallop

(from Hokkaido)

MUSHIMONO Shrimp and Chicken Chawanmushi (Steamed Egg Custard)

YAKIMONO Grilled Shiokoji Black Cod and Scallop in Saikyo Miso

AGEMONO Shrimp, Cuttlefish, Shiso Vegetable Tempura

Matcha Salt on the Side

NAKAZARA A5 Miyazaki Wagyu Sirloin Steak

with Ground Daikon and Ponzu Sauce

SHOKUJI Seafood Chirashi Don

(Vinegared Rice topped with Scattered Seafood)

Red Miso Soup & Japanese Pickles

DESSERT Homemade Matcha Kuri Anmitsu

(Jelly with Sweet Red Bean Paste and Syrup)

THE NIPPON CLUB

^{*} 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.



MARCH TAKE(竹) KAISEKI

~ 6 savories, meal, dessert ~

\$130

SAKIZUKE Snow Crab, Cucumber and Myoga Sunomono

(Mixed in Vinegar Sauce)

SASHIMI 3-kind Assortment with Garnishes

Bluefin Tuna Chutoro (Medium Fatty), Amberjack, and Scallop

(from Hokkaido)

MUSHIMONO Shrimp and Chicken Chawanmushi (Steamed Egg Custard)

YAKIMONO Grilled Shiokoji Black Cod and Scallop in Saikyo Miso

AGEMONO Shrimp, Cuttlefish, Shiso Vegetable Tempura

Matcha Salt on the Side

NAKAZARA Fillet Mignon Steak

with Ground Daikon and Ponzu Sauce

SHOKUJI Seafood Chirashi Don

(Vinegared Rice topped with Scattered Seafood)

Red Miso Soup & Japanese Pickles

DESSERT Homemade Matcha Kuri Anmitsu

(Jelly with Sweet Red Bean Paste and Syrup)

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