

TENYU SPECIAL DINNER

Appetizer Pumped Yuba topped with Green Bean Paste
Shiitake Mushrooms and Cucumbers dressed with vinegar,
Horse Mackerel
Seasonal Sesame Tofu with Cherry Blossom
Grilled Japanese Spanish Mackerel with Egg
Conger Eel Sushi and Fava Bean
Abalone

Soup Bouillabaisse with lots of ingredients, Baked Pie

Sashimi Spiny Lobster, Tuna, Red Sea Bream and Scallop
Konjac, Yam and Various Garnish

Meat Dish Domestic Beef Shabu-Shabu hot pot
Mizuna Green, Shiitake Mushroom, Seaweed,
Brown Mushroom, Green onion,
Condiments of Green Onion and Spicy Grated Radish
Ponzu Sauce, Soy Sauce mixed with Citrus Juice

~Buffet for Rice and Dessert~

Rice Colored Seafood Rice Bowl of your choice
Seasonal Rice Balls Onigiri

Dessert Chef's freshly made Shortcake
Seasonal Fruits
Crème Brulee

HAKONE KOWAKIEN
TEN-YU

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