

# TENYU SPECIAL DINNER

- Appetizer**      Baked Clam  
Smelt spicy vinegar sauce  
Peaches Pear with Prosciutto  
Pasted Lily bulb  
Sesame Tofu  
Pasted Propagule  
Tossed Scallops
- Sashimi**        Tuna, Salmon, Crab, Yellowtail
- Fish Dish**      Bouillabaisse cooked with white Miso  
Spiny Lobster, Abalone, Sea bream,  
Seasonal Vegetables
- Meat Dish**      Japanese Beef Sukiyaki  
Seasonal Vegetables  
Raw Egg

~Buffet for Rice and Dessert~

- Rice**            Various Seafood Rice Bowl  
Ochazuke (Boiled rice in tea) Sushi
- Dessert**        Shortcake  
Seasonal Fruits  
Crème Brulee

HAKONE KOWAKIEN  
TEN-YU