

# TENYU SPECIAL DINNER

~YUZEN~

<b>Appetizer</b>	Milt with Ponzu sauce Dried mullet roe with Turnip Marinated fried white fish in vinegar sauce Pasted Lily bulb Salmon Sushi Yam bulblets fish cake
<b>Sashimi</b>	Tuna, Abalone Yellowtail, Sweet shrimp Radish
<b>Fish Dish</b>	Bouillabaisse with White Miso Spiny lobster, Anglerfish Seasonal Vegetables
<b>Meat Dish</b>	WAGYU “Sukiyaki” Seasonal Vegetables, Wheat gluten Dip in Raw Egg
<b>Rice</b>	Japanese Clay pot rice Miso soup, Japanese Pickles
<b>Dessert</b>	Strawberry mousse cake Ganache Fruits

HAKONE KOWAKIEN  
TEN-YU

Some menu items may change depending on ingredient availability.  
Please inform our staff if you have any allergies.

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