

Japanese Iris

Cold Appetizers

*Micro Leaf / Watercress Grow in Spring Water from Hakone
Vibrant vegetables / Dear drop pepper
Smoked partially cooked Red Fuji trout
Pumpkin from Mishima gnocchi
Tapenade sauce / mushroom duxelles*

Hot Appetizers

*Beef "MATSUSAKA" black beer stew
Candied chestnut / Chantilly cream / baguette*

Fish Dish

*Lobster with Mushroom vin blanc sauce
"Asigara" tea flambe*

Sherbet

Lemon Granite

Meat Dish

*Japanese Premium Beef "MATSUSAKA" Sirloin Steak And
Japanese Premium Beef "MATSUSAKA" Tenderloin Steak
with Grilled Vegetables / nama-fu (Japanese wheat gluten mochi)
Five Kinds of Condiments / Home-made "Ponzu"
"GEIHINKAN" Style Garlic Fried Rice / White rice
Miso Soup and Japanese Pickles*

Dessert

*Chef's special French toast and Ice Cream
Seasonal fruit in Cointreau syrup*

Coffee or Tea

