

# TENYU SPECIAL DINNER

~YUZEN~

<b>Appetizer</b>	Hosta Shoots and Sakura Shrimp Scallops and Fava Beans with Lily Bulb Lotus Wheat gluten and Bamboo Shoots with Miso Sea Bream sushi, Chicken Loaf, Flower-cut Lotus Root Duck Breast Simmered in Black Tea Salmon Roll with Rapeseed Blossoms Sweet-Simmered Butterbur with Sesame
<b>Sashimi</b>	Tuna, Spiny Lobster, Abalone Radish
<b>Fish Dish</b>	Bouillabaisse with White Miso Akaza Shrimp, Red Seabream, Japanese Clam 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>	Mascarpone Cheese Mousse cake

HAKONE KOWAKIEN  
TEN-YU

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