

Japanese Iris

Cold Appetizers

Microleaf Salad
Mackerel cured in Kombu kelp
Poached scallop
Celeriac Remoulade
Crown daisy sauce made with scallop broth

Hot Appetizers

Wagyu Beef “Shabu-Shabu”
Consommé Sauce

Fish Dish

Sautéed Domestic Red Sea Bream
Vin blanc sauce
“Ashigara Hojicha” Flambe

Sherbet

Lemon granita

Meat Dish

Seared “Matsusaka Beef” Sirloin (80g)
with Grilled vegetables/ Nama-fu (Japanese wheat gluten mochi)
Five kinds of condiments/ Home-made Ponzu Sauce

Change to Matsusaka beef fillet 80g
¥2800

Rice Dish

White Rice
Miso Soup (Odawara Ichi Miso)
Japanese pickles

Change to “GEIHINKAN” Style Garlic Fried Rice
¥650

Dessert

Seasonal Dessert

Coffee or Tea

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

