

Hydrangea

Seasonal Appetizer

Micro Leaf Salad
Foie Gras Mousse and Cream Puffs Dried Fig
Rockfish Terrine
Cod Escabeche
Cauliflower Potage

Shabu-Shabu

WAGYU Beef Sirloin and Snow Crab
Seasonal Autumn Vegetables
Kelp soup and Ginger and beef consommé soup
Konjac , nama-fu (Japanese wheat gluten mochi), Maloney

Dipping Sauce

Citrus soy Sauce Sesame Sauce, Japanese Sake Sauce (non alcoholic)

Condiments

Grated Garlic, Chili Oil, Yuzu Pepper
Local Plum, Sudachi(a kind of citrus), Green Onion, Grated Radish

Udon Noodles

Dessert

Raspberry Mousse

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