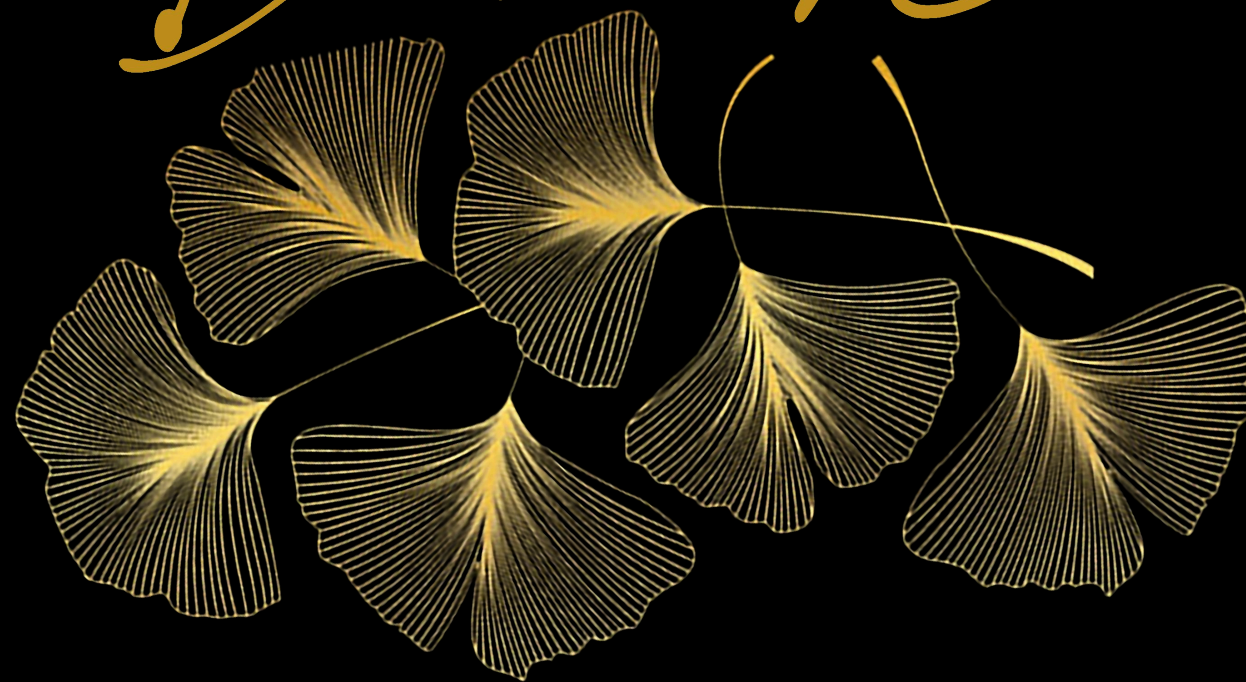


# Dinner



## STARTER

CLAMP OR EGGPLANT  
SHIRUMONO

クランプまたはナスのしるもの

A rich yellow miso and sesame broth, filled with tender clams or grilled eggplants, offering a perfect balance of umami and oceanic or earthy depth

## MAIN

PORT WINE AND  
TERIYAKI-INFUSED DUCK  
OR TUNA

ポートワインと照り焼き風味の鴨ま  
たはマグロ

Duck or yellowfin tuna marinated in a rich teriyaki and port wine glaze, paired with pickled vegetables, bamboo rice, and a hint of fresh wasabi.

## DESERT

BOTAN MOCHI  
ぼたんもち

A celebratory delicacy, featuring glutinous rice wrapped in smooth, sweet azuki bean paste.

55.00 €