

-Nikusho- Summer dinner course

Meat Artisan- Home made Wagyu beef Prosciutto and Fig Crêpe
肉食店自制火腿无花果可丽饼

Deep fried Round Eggplant with Duck broth soup
鸭汤圆茄子

Awaji Island Pike Conger / Seasonal sushi
淡路岛梭鱼 / 时令鲜鱼握寿司

Charcoal-grilled Summer Venison
烤夏季鹿肉

Abalone, Winter Melon, and Water Shield jelly
鲍鱼、冬瓜、水盾鱼（豉菜）佳肴

"Ukai Selected Beef wagyu " charcoal-grilled
[Enjoy the masterful cooking technique]
“Ukai精选和牛”炭烤
[尽享精湛烹饪技艺]

Freshly Cooked Premium White Rice
新鲜烹制的优质白米饭

Special Japanese sweet and Matcha tea from Kyoto prefecture
来自京都府的特色日式甜点和抹茶

Extra charge : Drip coffee “TOARCO TORAJA” 2,640yen
另加费用：滴滤咖啡“TOARCO TORAJA” 2,640日元

In general, eating raw meat carries the risk of food poisoning.
Please refrain from consuming this product if you are a child, elderly, or have a weakened immune system.
The menu is subject to change without notice, depending on availability.

一般来说，食用生肉存在食物中毒的风险。
如果您是儿童、老人或免疫力低下者，请勿食用本产品。
菜单可能因食材供应情况而有所变更，恕不另行通知。

Choose between abalone
or
Nagoya Cochin free-range chicken

Hairy Crab / Caviar / peach with soymilk source
毛蟹/鱼子酱/一桃

Deep Fried Round Eggplant with Duck Broth soup
圆茄子/鸭汤

Whelk and Ayame Turnip Gelée
海螺/菖蒲冻

Awaji Island Pike Conger Seared-Skin Sashimi
淡路梭子鳗/炙烤鳗鱼刺身

*Please choose one of the following. (Hot pot)
*请从以下菜品中选择一项。

Abalone or Nagoya Cochin free-range chicken
鲍鱼 或 名古屋交趾散养鸡

Premium Wagyu beef Chateaubriand charcoal-grilled
[Savor the Master's Perfect Culinary Skills]
顶级和牛夏多布里昂牛排炭烤
【品味大师精湛厨艺】

Freshly cooked white rice
新鲜白米饭

Special Japanese sweet and Matcha tea from Kyoto
京都特制日式甜点和抹茶

Extra charge : Drip coffee "TOARCO TORAJA" 2,640yen
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