

# -Nikusho- Summer dinner course

Grilled Turban Shell  
海螺矶烧

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

Octopus and Mozuku Seaweed Gelée  
章鱼与水云藻啫喱

"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

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