

YEAR END
Special
DINNER

6 SQUARES

*Lemon-Marinated Scallop, Salted Salmon Roe with Pureed
Chrysanthemum Greens and Soy Sauce Olive Powder*

Winter DAICHINO SALAD

“YAWARATON” Pork Jambon Blanc and Avocado

*Wild Yellowtail Marinated in White Wine Vinegar
Kumamoto-Grown Satsuma Mandarin Sauce*

Herb Fried King Crab

*Grilled Cod Milt with Tachikawa-Grown Leek Puree,
Yuzu Citrus, and Daikon Radish*

SOUP

*Kombu Kelp-Marinated Hirame Halibut Steamed in Sake
with Lotus Root Mochi*

BREAD

Rice Flour Bread Made with SORANO Rice from a Partner Farm

FISH DISH

*Hirame Flatfish Poached in Clam Broth Nasu-Picked Mushroom
and Saffron Sauce Topped with Kintoki Carrot Fritters*

MEAT DISH

*Firewood-Scented “GOTOGYU” Beef Sirloin,
Pureed Burdock and Ome Kale, Jus de Boeuf Flavored
with Okutama Wasabi*

DESSERT

*Baked Jonathan Apple, Soy Pulp and SORANO Rice Crumble
Wasanbon Ice Cream, Rum Caramel Sauce*