

NEW YEAR
Special
DINNER

STARTER

*Sea Bream and Salmon Marinated with Perilla,
Salted Salmon Roe, Lemon Espuma*

APPETIZER

DAICHINO SALAD

HOT APPETIZER

*Gekko Lily Bulb Bun Topped with Sea Urchin,
White Miso Flavored with Japanese Mustard*

SASHIMI

Straw-Grilled Tuna with Egg Yolk Truffle Sauce

BREAD

*Rice Flour Bread Made with SORANO Rice
from a Partner Farm*

FISH DISH

*Chargrilled Homard Lobster and Ezo Abalone with
Steamed Mustard Spinach and Turnip and Homard Sauce*

MEAT DISH

*Straw-Grilled Yoichi Venison, Truffle Potato Purée,
Homemade Hishio Sauce and
Madeira Sauce Adorned with Ome Kale*

DESSERT

*Flower Petal Mochi of Brown Sugar Burdock and
Hassaku Citrus Tuile Sandwiched in
Red Beetroot Turkish Delight*