



CHEF'S SPECIAL COURSE

Autumn Twilight

Grilled Scallop and Pumpkin
Yuba and Whitebait with Umeboshi Flavor

Autumn Shade

Composition of Mackerel Pike and Eggplant
Japanese Ginger Salad

Aspiration

Wood Grilled Suruga Bay Red Snapper Bouillabaisse

Nostalgia

Wood Grilled Wagyu “Diamond Fuji Sirloin” Kato Hyotaro Shoten’s Aged Miso
Charred Maitake Mushroom

*Today’s Neighbourhood Beef 200g +JPY3,100

Memory

Autumn Crepe with Chestnut and Cream
Anno Sweet Potato Ice Cream

Coffee or Hakone Sanroku Tea

*Service charge (15%) will be added to your bill.