



HAKURAKUSO



## **Kaiseki Course**

**Yuzu Sawa (Welcome Drink)**

**Organic Pine Nut Porridge**

**Sakizuke/Hassun (Seasonal Assorted Tray)**

**Sukiyaki (A5 Wagyu Soup)**

**Mukozuke/Tsukuri (Bluefin Tuna)**

**Suimono (Lobster)**

**Yakimono Scallops (Truffle Paste)**

**Takiawase (Salmon)**

**Shokuji Amazuke (Fermented Rice)**

**Yakimono A5 Wagyu Tasting**

**Mizugashi or Mizumono (Desserts)  
(Japanese Sweets and Fruits)**

195

Wine Pairing 220

Premium Wine Pairing 400