

# Chef's Recommendations



## Seasonal Hot Pot



The best way to stay warm in cold weather!

### 1. Seafood \$38

Mixed seafood in dashi broth served with ponzu sauce.

### 2. Chanko Miso \$35

Mixed meat and vegetables in miso broth.

### 3. Teri Gobo \$28

Chicken and gobo burdock root in dashi broth served with ponzu sauce.



### Three kinds of Appetizer

Crab meat wrapped with shiso and vinaigrette daikon, seared mackerel and surf clam with lobster sauce  
\$14.50



### Double Decker Roll

Shrimp tempura, avocado and cucumber topped with spicy tuna and crab meat with eel sauce and spicy sauce.  
\$12



### Ice Cream Stuffed Crepe

With fresh strawberries or banana & chocolate  
\$8.50





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## Tengumai

Tengumai is made by hand, by using a method which is very rare today in Japan called "Yamahai-jikomi" (one of the methods to culture yeast). With this unique method that accompanies the lactic fermentation, a very rich taste is created. It gives a long-lasting acidic and dry taste.

### Junmai Daiginjo (right)

Glass (served with Masu box) \$16

Carafe (11.50oz, 340ml) \$30

Bottle (24oz/720ml) \$58

### Junmai Yamahai (left)

Hot Sake: \$22

## Seasonal Dessert

# Buche de Noel

\$8.50

