

Date: Friday, June 28

Venue: Tenno-den

Head chef: Michiyuki Fujimaru



● Menu *Below is the standard menu. Vegetarian and halal menus are also served.

Seasonal appetizers and sushi

- Nigiri sushi: Seared *toro* tuna belly, small Japanese tiger prawn, Matsubara red rockfish
- Kamo eggplant covered with soymilk jelly
- Sweet potato simmered in a sweet glaze
- Broad beans and cream cheese wrapped in salmon
- White sesame tofu and mini okra
- Taro bud, pumpkin, carrot and Manganji peppers dressed with tofu, white miso and white sesame
- Pumpkin and raisin castella



Seasonal appetizers and sushi

Sashimi (Presented in a hollowed gourd)

- Japanese spiny lobster (seared and blanched)
- Chutoro tuna belly (Kindai tuna)
- Lean tuna (Kindai tuna)
- Sea bream

Note: Served with fresh wasabi and Tosa soy



Sashimi

Soup

- Pureed corn miso soup
- Early matsutake mushroom, chestnuts and steamed gluten, spinach, and carrots

Grilled dishes

- Japanese sea perch with a cayenne-pepper mayonnaise
 - Japanese spiny lobster and abalone in butter
- Grilled shiitake mushrooms, red Manganji peppers, beans, lemon, and vinegared lotus root

Meat dishes

- Iga beef sirloin steak
- Grilled small onion, asparagus, young corn, round carrot, and round potato
- *Served with gravy



Meat dishes

Dessert

- Uji matcha green tea tiramisu
- Seasonal fruits

● Beverages

- Sake: Hakutsuru, Daiginjo (Hyogo Prefecture)
- White wine: Goumeiyama Wooden-barrel-matured Chardonnay 2017 (Osaka)
- Red wine: Katashimo Winery Goumeiyama Merlot (Osaka)
- Green tea or coffee