# "SCENT of MOSS"

¥3,800 (tax inc. ¥4,180)

### appetizer

"SHOKADO-9" 9 dishes with chef's favorite

#### main dish

- ▼Please choose your favorite main dish.▼
  - · Today's fish dish
- Kampo-pork roasted with spices, fermented cabbage with marsala sauce and tasmanian mustard
  - Kampo-beef hamburger steak with foie gras with wasabi chaliapin sauce (+¥1,000)
    - Charcoal grilling kampo-beef filet with burnt onion sauce (+¥2,000)

#### dessert

Today's dessert

### Our special menu

Abalone, chopped parsley, garlic, and breadcrumbs (+ $\pm 2.500)$ 

\*Additional orders can be made before the main dish.

As nature's mood and the chef's serendipitous encounters with ingredients shift, so too may our menu.

※A 10% service fee is charged separately.

# "PASSION"

\$45,800 (tax inc. \$6,380)

# appetizer

"SHOKADO-9" 9 dishes with chef's favorite

#### fish

- ▼Please choose your favorite fish dish.▼
  - · Today's fish dish
- · Abalone, parsley, garlic, breadcrumbs (+¥2,000)

#### meat

- **▼**Please choose your favorite meat dish.**▼**
- Kampo-pork roasted with spices, fermented cabbage with marsala sauce and tasmanian mustard
  - Kampo-beef hamburger steak with foie gras with wasabi chaliapin sauce (+¥1,000)
    - Charcoal grilling kampo-beef filet with burnt onion sauce (+¥2,000)

# finishing

Today's finishing

#### dessert

Today's dessert

As nature's mood and the chef's serendipitous encounters with ingredients shift, so too may our menu.

※A 10% service fee is charged separately.

# "INSPIRATION"

49,800 (tax inc. 410,780)

# appetizer

"SHOKADO-9" 9 dishes with chef's favorite

#### fish

- ▼Please choose your favorite fish dish.▼
  - · Today's fish dish
- · Abalone, parsley, garlic, breadcrumbs (+¥2,000)

#### main dish

- ▼ Please choose your favorite meat dish. ▼
  - · Today's fish dish
- Spice roasted Kampo-pork, fermented cabbage with marsala sauce and tasmanian mustard
  - · Grilled lamb with spices, aged garlic (+¥500)
    - Kampo-beef hamburger steak with foie gras with wasabi chaliapin sauce (+¥1,000)
      - Charcoal grilling kampo-beef filet with burnt onion sauce (+¥2,000)

### finishing

- ▼ Please choose your favorite finishing dish.▼
- · Saffron noodles, with shellfish soup and red chicken
- · Tomato mapo tofu, herbal sausages, with turmeric rice

#### dessert

- ▼ Please choose your favorite dessert. ▼
- · Tomato compote, lychee jama and vanilla ice cream
- · Herbal egg and tonka beans ice cream, mango sauce