

"TASTE of MOSS"

¥6,800 (tax inc. ¥7,480)

appetizer

『SHOKADO-9』 9 dishes with chef's favorite

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

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”

¥9,800 (tax inc. ¥10,780)

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

※A 10% service fee is charged separately.