

Aperitif Plum wine	食前酒 Shokuzen-syu	梅酒 Ume-syu
Appetizer	前菜 Zensai	胡麻豆腐 雲丹 山葵 べっこうあん 桜葉に盛りて 筍木の芽味噌掛 花卉百合根 一寸豆 蕨 子持ち昆布と海老と胡瓜の松葉刺 Gomadofu, Uni, Wasabi Bekkouan Sakurabanimorite, Takenoko kinome misogake Kabenyurine Issunmame Warabi Komochi konbu to ebi to kyuuri no matubasashi
Sesame tofu, Sea urchin ,Wasabi Thickened Sauce Bamboo shoot with young leaf of the Japanese pepper with miso sourse on the cherry leaves Lily bulb petals, Broad Beans, Bracken Herring Roe on kelp, Shrimp and Cucumber skewered with Pine Needles	造り Tsukuri	天然白身 車海老 縞あじ 大葉 千枚大根 花卉紅芯大根 穂紫蘇 山葵 紅蓼 土佐醤油 Tennen shiromi, Kurumaebi, Shimaaji, Ooba Senmai daikon Kaben koushin daikon Hojiso Wasabi Benitade Tosajyouyu
Sashimi	とらふぐ刺し 安岡葱、すだち、ポン酢 Torafugusasi Yasuokanegi, Sudachi, Ponzu	
Wild-caught White-fleshed Fish, Japanese Tiger Prawns, Striped jack Green perilla Leaf, Sliced Japanese white radish, Watermelon radish petals Perilla seeds, Wasabi, Red water pepper sprouts "Tosa" bonito soy sauce	鍋 Nabe	春野菜と和牛の味しゃぶ ミアスパラ 春大根 フリルタス 美祢椎茸 桜麩 柚子胡椒 Haruyasai to wagyu no ajisyabu Miniasupara Harudaikon Huriruretasu mineshiitake sakurahu yuzukosyou
Hot pot	焼物 Yakimono	鮑おどり焼き バターレモン 若布 Awabiodoriyaki Bata, Lemon, Wakame
Spring vegetables and Thin-sliced Wagyu beef shabu-shabu Small asparagus, Spring radish, Frill Lettuce, Shiitake Mushrooms, Cherry Blossom flower shaped wheat gluten, Yuzu citrus zest and chilli pepper paste	蒸物 Mushimono	桜道明寺 長州どり 花卉百合根 銀あん Sakura doumyouji Chousyuudori Kabenyurine Ginan
Grilled dish	揚物 Agemono	とらふぐ唐揚げ 松葉揚げ Torafugu karaage matsuba age
Grilled live abalone, Butter, Lemon, Sea weed	御飯 Gohan	山口県産コシヒカリ Yamaguchi kensan koshihikari
Steamed dish	汁物 Shirumono	赤だし 油揚 葱 粉山椒 Akadashi, Aburaage Negi Konasansyou
Cherry Blossom Rice Cake-Domyoji "Choshu" chicken, Lily bulb petals, Starchy sauce	香の物 Kounomono	三種盛り Sanshumori
Fried dish Deep fried Tiger-globefish , Crispy fry "matsuba-age"	水物 Mizumono	黒糖プリン 季節の果物 Kokutoupurin Kisetsunokudamono
Rice		
Rice from Yamaguchi Prefecture		
Soup		
Red miso soup, Deep-fried bean curd, Chopped leeks, Powdered Japanese Pepper		
Pickles		
Assorted pickles		
Dessert		
Brown Sugar pudding Seasonal fruits		
Chef Takeda Junichi	料理長 武田 純一	