

Yoshii Course

南瓜の茶碗蒸し 春菊の餡掛け

Steamed Japanese pumpkin custard "chawanmushi" with shungiku soup

柿とヒラマサの紅白なます

黒豚の角煮 蕪と山葵のすり流し

コフイベイオイスター おろしポン酢掛け

白魚の天婦羅 柚子胡椒風味

Hiramasu kingfish and fuji fruit "namasu" with Japanese citrus juice

Slow cooked "kurobuta" pork belly with turnip and wasabi puree

Fresh pacific oyster served with finger lime flavored ponzu sauce

Deep fried silver fish tempura yuzu pepper flavor

鴨の蓮根饅頭 鼈甲餡掛け

"Renkon manju" lotus root stuffed duck mince served with wasabi brown bonito stock

"SASHIMI" 盛り合わせ

Assorted "SASHIMI" Yoshii style

骨付仔羊の柚子味噌田楽

Grilled lamb chop served with yuzu miso paste

握り鮓

Chef Yoshii's selected daily fresh sushi

御味噌汁

Miso soup

デザート

Dessert

\$140