

# menu “Scent of MOSS”

3 plates 3,800

We also offer pairings that match your cuisine.

## appetizers

“SHOKADO-9” 9 dishes with chef’s favorite

## main dish

Please choose your favorite main dish.

- Today’s fish dish | chef’s choice
- Roasted Kumejima red chicken | Américaine sauce
- “Cordon bleu” kampo-pork cutlet | tomato worcester sauce
- “CROSS-burg” kampo-beef hamburg steak | foie gras (+¥1,000)
- Grilled kampo-beef filet | black garlic and chicory (+¥2,000)

## dessert

Today’s dessert

You can order a la carte.  
Abalone, chopped parsley, garlic, and breadcrumbs (+¥2,500)

\*Please note that some menus may change depending on natural conditions, purchasing, and chef availability.  
A service fee will be charged.

# menu “Passion”

5 plates 5,800

We also offer pairings that match your cuisine.

## appetizers

“SHOKADO-9” 9 dishes with chef’s favorites

## fish

Please choose your favorite fish dish.

Today’s fish dish | Chef’s choice

< or >

Abalone | mixed with chopped parsley, garlic, and breadcrumbs (+¥2,500)

## meat

Please choose your favorite main dish.

- Roasted Kumejima red chicken | Américaine sauce
- “Cordon bleu” kampo-pork cutlet | tomato worcester sauce
- “CROSS-burg” kampo-beef hamburg steak | foie gras (+¥1,000)
- Grilled kampo-beef filet | black garlic and chicory (+¥2,000)

## finishing

Today’s finishing

## dessert

Today’s dessert

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A service fee will be charged.

# menu “Inspiration”

6 plates 9,800

We also offer pairings that match your cuisine.

appetizer “SHOKADO-9” 9 dishes with chef’s favorites

2<sup>nd</sup> appetizer Chef’s special dish

fish \*Please choose your favorite fish.

- Today’s fish dish | chef’s choice
- Abalone | chopped parsley, garlic, and breadcrumbs (+¥2,000)

meat \*Please choose your favorite meat.

- Roasted Kumejima red chicken | Américaine sauce
- “Ohmi” Duck | shredded vegetables | khao ya pin | port wine sauce
- Lamb Tandoori | Spices | Tomato chili sauce (+¥500)
- “CROSS-burg” kampo-beef hamburg steak | foie gras (+¥1,000)
- Grilled kampo-beef filet | black garlic and chicory (+¥2,000)

finishing \*Please choose your favorite finishing.  
If you would like 2 or more dishes, an additional ¥800 will be charged.

- Kampo-pork | turmeric | chilled tantan noodles
- Mapo tofu, sausages and tomato, with turmeric rice
- Special soy sauce ramen | bouillon de legumes

dessert \*Please choose your favorite dessert.

- Tomato compote | lychee jam | vanilla ice
- Mango parfait | meringue with spices | lemongrass mousse
- Chinese herbal egg pudding | burnt butter sauce

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