

"TASTE of MOSS"

¥6,800 (tax inc. ¥7,480)

appetizer

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

main dish

▼please choose your favorite dish.▼

- Today's fish dish
- Grilled Kumejima red chicken with Daitokuji natto sauce
- Roasted lamb with summer burdock, caper sauce (+¥500)
- Kampo-beef hamburger steak with foie gras with wasabi chaliapin sauce (+¥1,000)
- Char-grilled 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 jam 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

special

Today's special dish

fish

▼please choose your favorite fish dish.▼

- Today's fish dish
- Abalone, pasley garlic, breadcrumbs (+¥2,000)

main dish

▼please choose your favorite meat dish.▼

- Grilled Kumejima red chicken with Daitokuji natto sauce
- Roasted lamb with summer burdock, caper sauce (+¥500)
- Kampo-beef hamburger steak with foie gras with wasabi chaliapin sauce (+¥1,000)
- Char-grilled kampo-beef filet with burnt onion sauce (+¥2,000)

finishing

▼please choose your favorite finising dish.▼

- Saffron noodles, with shelfish soup and red chicken
- Tomato mapo tofu, herbal sausages, with turmeric rice

dessert

▼please choose your favorite dessert.▼

- Tomato compote, lychee jam and vanilla ice cream
- Herbal egg and tonka breans ice cream, mango sauce

“DEAR ARTISAN”

¥18,000 (tax inc. ¥19,800)

appetizer

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

2nd appetizer

Today’s special dish

special

Roasted abalone, pasley garlic, breadcrumbs

fish

Roasted lobster with salted malt, citrus flavor

meat

Char-grilled kampo-beef filet with burnt onion sauce

finishing

Today’s finishing dish

dessert

Today’s dessert

Please reserve this course at least 2 days in advance.