

Kitano Daichi Omakase (Hokkaido Omakase)

~Appetizer~

Hairy Crab with tosa vinegar
Yuba bean curd tofu and sea urchin

~Soup~

Traditional 'Dobin-mushi' with matsutake-mushrooms, pike conger, ginkgo, Japanese wild parsley, sudachi citrus

~Sashimi~

five types, assorted Sashimi from Tsukiji fish market
tuna , amberjack, scallop, botan ebi shrimp, flounder

~Fish~

Capelin fish tempura
Pumpkin, kidney beans, Lotus root

~Meat~

Hokkaido beef sirloin steak with Seasonal grilled Oita shiitake mushroom

~Rice~

Traditional matsutake mushroom rice, miso soup, pickles

~Dessert~

Seasonal fruits (Melon, apples, strawberries)

\$180++ per person

Price is subject to 10% service charge and 7% GST

