

# *Kaiseki Menu*

September & October, 2023

|                      |  |
|----------------------|--|
| <i>Sakizuke</i>      | <b><i>Starter</i></b><br>Greeting from Nihonryori KEN  |
| <i>Zensai</i>        | <b><i>Appetizer</i></b><br>Walnut marinated with homemade Miso<br>Japanese braised Lamb<br>Pickled turnip carved like chrysanthemum<br>Sea bream with Kombu kelp served with sesame vinegar<br>Sweet-simmered chestnut<br>Steamed egg custard with pumpkin<br>Simmered seasonal vegetables and Yuba in Dashi<br>Enoki mushroom with Nori seaweed Tempura |
| <i>Nimonowan</i>     | <b><i>Soup</i></b><br>Steamed minced fish ball with seasonal vegetables<br>Clear soup with Dashi broth   |
| <i>Otsukuri</i>      | <b><i>Sashimi</i></b><br>Daily selected Sashimi  |
| <i>Yakimono</i>      | <b><i>Grilled Dish</i></b><br>Grilled mackerel and apple with Miso   |
| <i>Shiizakana</i>    | <b><i>*Meat dish</i></b><br>Straw-roasted Entrecôte<br>Sansho pepper Miso<br><br>【 Alternative: Japanese Wagyu + 45€ 】   |
| <i>Oshokuji</i>      | <b><i>Rice dish</i></b><br>Rice cooked with seasonal mushrooms, served with salmon and salmon roe<br>Miso soup with Nameko mushrooms   |
| <i>Dessert</i>       | <b><i>*Dessert</i></b><br>Miso Vanilla ice cream<br>Sweet potato tempura and seasonal fruit compote  |
| <i>Final Dessert</i> | <b><i>Final Dessert</i></b><br>Petits Fours  |

*All menu items are subject to change according to seasonal availability*

*120 Euro*

*Short Course 95 Euro*

*\*Short Course : without Meat dish and Dessert*

***Pairing Wine 54/36***

***Sake 64/40***

***Premium Sake 80/50***

*Pairing: except Starter, Soup, and Final Dessert*

*Sake Pairing: The total amount for Kaiseki course is 400ml, Short course is 250ml*

# *Sushi Kaiseki Menu*

September & October, 2023

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*Sakizuke*

## *Starter*

Greeting from Nihonryori KEN

*Zensai*

## *Appetizer*

Walnut marinated with homemade Miso  
Japanese braised Lamb  
Pickled turnip carved like chrysanthemum  
Sea bream with Kombu kelp served with sesame vinegar  
Sweet-simmered chestnut  
Steamed egg custard with pumpkin  
Simmered seasonal vegetables and Yuba in Dashi  
Enoki mushroom with Nori seaweed Tempura

*Nimonowan*

## *Soup*

Steamed minced fish ball with seasonal vegetables  
Clear soup with Dashi broth

*Otsukuri*

## *Sashimi*

Daily selected Sashimi

*Yakimono*

## *Grilled Dish*

Grilled mackerel and apple with Miso

*Shiizakana*

## *\*Meat dish*

Straw-roasted Entrecôte  
Sansho pepper Miso

【 Alternative: Japanese Wagyu + 45€ 】

*Oshokuji*

## *Sushi*

Omakase

*Dessert*

## *\*Dessert*

Miso Vanilla ice cream  
Sweet potato tempura and seasonal fruit compote

*Final Dessert*

## *Final Dessert*

Petits Fours

*All menu items are subject to change according to seasonal availability*

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*150 Euro*

*Short Course 125 Euro*

*\*Short Course : without Meat dish and Dessert*

*Pairing Wine 54/36*

*Sake 64/40*

*Premium Sake 80/50*

*Pairing: except Starter, Soup, and Final Dessert*

*Sake Pairing: The total amount for Sushi Kaiseki course is 400ml, Short course is 250ml*

# *Shojin Sushi Kaiseki Menu*

## *Koyasan Style (Vegan)*

September & October, 2023

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|                      |  |
|----------------------|--|
| <i>Sakizuke</i>      | <b><i>Starter</i></b><br>Sesame Tofu   |
| <i>Zensai</i>        | <b><i>Appetizer</i></b><br>Vinegared Mozuku seaweed<br>Koya-tofu (dried tofu)<br>Deep-fried corn<br>Cherry tomatoes in sweet vinegar<br>Okra with sesame paste<br>Mashed pumpkin with Somen noodle<br>Grilled Yuba and paprika |
| <i>Nimonowan</i>     | <b><i>Soup</i></b><br>Deep-fried mashed Tofu with Gingko nuts, Edamame,<br>Hijiki seaweed, Shiitake mushroom, and carrots<br>Yuzu flavored thick Dashi sauce   |
| <i>Otsukuri</i>      | <b><i>Sashimi</i></b><br>Yakuzen salad   |
| <i>Yakimono</i>      | <b><i>Grilled Dish</i></b><br>Miso-glazed eggplant and Tofu<br>Three kinds of vegetable purée sauce  |
| <i>Sushi</i>         | <b><i>Sushi</i></b><br>Vegan Omakase Sushi<br>Kenchin soup with Miso   |
| <i>Dessert</i>       | <b><i>Dessert</i></b><br>Panna cotta from apricot kernels<br>Seasonal fruit compote  |
| <i>Final Dessert</i> | <b><i>Final Dessert</i></b><br>Petits Fours  |

*All menu items are subject to change according to seasonal availability*

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*140 Euro*

***Pairing Wine 45***

***Sake 56***

***Premium Sake 70***

*Pairing: except Sarter, Soup, and Final Dessert*

*Sake Pairing: The total amount is 350ml*