



Dinner Menu for this Month

MARCH MATSU(松) KAISEKI

~ 6 savories, meal, dessert ~

\$150

HASSUN Seafood Nuta
Arctic Shell, Scallop, Firefly Squid & Scallion in Sweet Miso Dressing
Boiled Fava Beans
Komochi Kombu (Herring roe on kelp)

SOUP Clear Soup with Fat Greenling & Vegetables

SASHIMI 3-kind Assortment with Garnishes

YAKIMONO Pan Grilled Smoked Duck Breast & Bamboo Shoot

SHIIZAKANA Ice Fish & Juliened Tokyo Scallion Yanagawa Hot Pot

AGEMONO Assorted Tempura
Kisu Asparagus Roll & Vegetables

SHOKUJI Bamboo Shoot Rice & Red Miso Soup

DESSERT Hoji Tea Panna Cotta

* The menu is subject to change depending on the availability of ingredients.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

THE NIPPON CLUB



Dinner Menu for this Month

MARCH TAKE(竹) KAISEKI

~ 5 savories, meal, dessert ~

\$130

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| HASSUN | Seafood Nuta
Arctic Shell, Scallop, Firefly Squid & Scallion in Sweet Miso Dressing
Boiled Fava Beans
Komochi Kombu (Herring roe on kelp) |
| SOUP | Clear Soup with Fat Greenling & Vegetables |
| SASHIMI | 3-kind Assortment with Garnishes |
| YAKIMONO | Pan Grilled Smoked Duck Breast & Bamboo Shoot |
| SHIIZAKANA | Ice Fish & Juliened Tokyo Scallion Yanagawa Hot Pot |
| SHOKUJI | Bamboo Shoot Rice & Red Miso Soup |
| DESSERT | Hoji Tea Panna Cotta |

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