



*Dinner Menu for this Month*

MAY  
MATSU(松) KAISEKI

*~ 6 savories, meal, dessert ~*

\$150

- ZENSAI** Fruits Tomato Jelly  
Scallops Marinated in Sansho Sauce  
Matsukaze Chicken Loaf
- SOUP** Usui Green Pea-Tofu in Clear Soup
- SASHIMI** Japanese Bonito Tataki (Seared)
- YAKIMONO** Grilled Spanish Mackerel Marinated in Miso Yuan Sauce
- SHIIZAKANA** Beef Steak with a Sprinkle of Summer Truffle
- NAKAHASSUN** Butter Sauteed Whole Abalone  
with a Hint of Kinome (Japanese Pepper)
- SHOKUJI** Kurama Gohan - Steamed White Rice Mixed  
with Chirimenjako (Dried Baby Sardine)
- DESSERT** Cheese Cake & Assorted Seasonal Fruits

\* 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*

MAY  
TAKE(竹) KAISEKI

*~ 5 savories, meal, dessert ~*

\$130

五月

**ZENSAI** Fruits Tomato Jelly  
Scallops Marinated in Sansho Sauce  
Matsukaze Chicken Loaf

**SOUP** Usui Green Pea-Tofu in Clear Soup

**SASHIMI** Japanese Bonito Tataki (Seared)

**YAKIMONO** Grilled Spanish Mackerel Marinated in Miso Yuan Sauce

**SHIIZAKANA** Beef Steak with a Sprinkle of Summer Truffle

**SHOKUJI** Kurama Gohan - Steamed White Rice Mixed  
with Chirimenjako (Dried Baby Sardine)

**DESSERT** Cheese Cake & Assorted Seasonal Fruits

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