



*Dinner Menu for this Month*

NOVEMBER  
MATSU(松) KAISEKI

~ 6 savories, meal, dessert ~

\$150



- SAKITSUKE** Mizuna & Nagaimo Taro Ohitashi  
(Simmered in Japanese Broth)
- SASHIMI** 3-kind Assortment with Garnishes  
Bluefin Tuna Chutoro, Red Sea Bream, & Scallop (from Hokkaido)
- MUSHIMONO** Matsutake Chawanmushi (Steamed Egg Custard)
- YAKIMONO** Grilled Black Cod with Saikyo Miso
- AGEMONO** Shrimp, Matsutake Mushroom & Ooba Tempura  
Matcha Salt on the Side
- NAKAZARA** Japanese Fillet Mignon Steak  
with Ground Daikon & Ponzu Sauce
- SHOKUJI** Mushroom Mixed Steamed Rice,  
Red Miso Soup & Japanese Pickles
- DESSERT** Seasonal Dessert

\* 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*

# NOVEMBER TAKE (竹) KAISEKI

*~ 6 savories, meal, dessert ~*

\$130

霜月

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| <b>SAKITSUKE</b> | Mizuna & Nagaimo Taro Ohitashi<br>(Simmered in Japanese Broth)                     |
| <b>SASHIMI</b>   | 3-kind Assortment with Garnishes<br>Tuna, Red Sea Bream, & Scallop (from Hokkaido) |
| <b>MUSHIMONO</b> | Chawanmushi (Steamed Egg Custard)<br>Shrimp, Chicken & Shiitake Mushroom           |
| <b>YAKIMONO</b>  | Grilled Black Cod with Saikyo Miso   |
| <b>AGEMONO</b>   | Shrimp, Kisu & Maitake Mushroom Tempura<br>Matcha Salt on the Side                 |
| <b>NAKAZARA</b>  | Japanese Fillet Mignon Steak<br>with Ground Daikon & Ponzu Sauce                   |
| <b>SHOKUJI</b>   | Mushroom Mixed Steamed Rice,<br>Red Miso Soup & Japanese Pickles                   |
| <b>DESSERT</b>   | Seasonal Dessert   |

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**THE NIPPON CLUB**