



Dinner Menu for this Month

APRIL TAKE (竹) KAISEKI

~ 6 savories, meal, dessert ~

\$130

SAKIZUKE

Snow Crab, Cucumber and Myoga Sunomono
(Mixed in Vinegar Sauce)

SASHIMI

3-kind Assortment with Garnishes
Bluefin Tuna Chutoro (Medium Fatty), Spring Sea Bream,
and Scallop (from Hokkaido)

MUSHIMONO

Shrimp and Chicken Chawanmushi (Steamed Egg Custard)

YAKIMONO

Grilled Shiokoji Black Cod and Scallop in Saikyo Miso

AGEMONO

Shrimp, Cuttlefish, Shiso Vegetable Tempura
Matcha Salt on the Side

NAKAZARA

Fillet Mignon Steak
with Ground Daikon and Ponzu Sauce

SHOKUJI

Small Una-Don
(Broiled Eel over Steamed White Rice)
Red Miso Soup & Japanese Pickles

DESSERT

Homemade Matcha Kuri Anmitsu
(Matcha-flavored Jelly with Fruits and Sweet Red Bean Paste in Syrup)

* 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

APRIL
MATSU (松) KAISEKI

~ 6 savories, meal, dessert ~

\$150

卯月

- SAKIZUKE** Snow Crab, Cucumber and Myoga Sunomono
(Mixed in Vinegar Sauce)
- SASHIMI** 3-kind Assortment with Garnishes
Bluefin Tuna Chutoro (Medium Fatty), Spring Sea Bream,
and Scallop (from Hokkaido)
- MUSHIMONO** Shrimp and Chicken Chawanmushi (Steamed Egg Custard)
- YAKIMONO** Grilled Shiokoji Black Cod and Scallop in Saikyo Miso
- AGEMONO** Shrimp, Cuttlefish, Shiso Vegetable Tempura
Matcha Salt on the Side
- NAKAZARA** A5 Miyazaki Wagyu Sirloin Steak
with Ground Daikon and Ponzu Sauce
- SHOKUJI** Small Una-Don
(Broiled Eel over Steamed White Rice)
Red Miso Soup & Japanese Pickles
- DESSERT** Homemade Matcha Kuri Anmitsu
(Matcha-flavored Jelly with Fruits and Sweet Red Bean Paste in Syrup)

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

THE NIPPON CLUB