



*Dinner Menu for this Month*

## JUNE TAKE(竹) KAISEKI

*~ 6 savories, meal, dessert ~*

\$130

水  
無  
月

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

**SASHIMI** 3-kind Assortment with Garnishes  
Spot Prawn, Seared Bonito, and Salmon

**MUSHIMONO** Shrimp and Chicken Chawanmushi (Steamed Egg Custard)

**YAKIMONO** Grilled Ayu with a pinch of Salt

**AGEMONO** Shrimp, Whitefish, Vegetable Tempura  
Matcha Salt on the Side

**NAKAZARA** Fillet Mignon Steak  
with Ground Daikon and Ponzu Sauce

**SHOKUJI** Sashimi Seafood Don  
(Vinegared Rice topped with Seafood)  
Red Miso Soup & Pickled Ginger

**DESSERT** Homemade Fruits Jelly

\* 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*

## JUNE MATSU(松) KAISEKI

*~ 6 savories, meal, dessert ~*

\$150

水  
無  
月

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

**SASHIMI** 3-kind Assortment with Garnishes  
Spot Prawn, Seared Bonito, and Salmon

**MUSHIMONO** Shrimp and Chicken Chawanmushi (Steamed Egg Custard)

**YAKIMONO** Grilled Ayu with a pinch of Salt

**AGEMONO** Shrimp, Whitefish, Vegetable Tempura  
Matcha Salt on the Side

**NAKAZARA** A5 Miyazaki Wagyu Sirloin Steak  
with Ground Daikon and Ponzu Sauce

**SHOKUJI** Sashimi Seafood Don  
(Vinegared Rice topped with Seafood)  
Red Miso Soup & Pickled Ginger

**DESSERT** Homemade Fruits Jelly

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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**