



Dinner Menu for this Month

OCTOBER TAKE (竹) KAISEKI

~ 6 savories, meal, dessert ~

\$130

神
無
月

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

SASHIMI 3-kind Assortment with Garnishes
Bluefin Medium Fatty Tuna, Shime Saba (Cured Mackerel),
and Spot Prawn

MUSHIMONO Matsutake Chawanmushi
(Steamed Egg Custard)

YAKIMONO Grilled Black Cod with Saikyo Miso

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

NAKAZARA Fillet Mignon Steak
with Ground Daikon and Ponzu Sauce

SHOKUJI Matsutake Gohan

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

OCTOBER MATSU(松) KAISEKI

~ 6 savories, meal, dessert ~

\$150

神
無
月

SAKIZUKE	Snow Crab, Cucumber, and Myoga Sunomono (Mixed in Vinegar Sauce)
SASHIMI	3-kind Assortment with Garnishes Bluefin Medium Fatty Tuna, Shime Saba (Cured Mackerel), and Spot Prawn
MUSHIMONO	Matsutake Chawanmushi (Steamed Egg Custard)
YAKIMONO	Grilled Black Cod with Saikyo Miso
AGEMONO	Shrimp, Whitefish, Vegetable Tempura Matcha Salt on the Side
NAKAZARA	A5 Miyazaki Wagyu Sirloin Steak with Ground Daikon and Ponzu Sauce
SHOKUJI	Matsutake Gohan
DESSERT	Homemade Fruits Jelly

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THE NIPPON CLUB