



COLORFUL EARLY SUMMER SELECTION (TWO-TIERED BOX)
MAY 13, 2025

The First Tier

- Japanese omelet with dashi-broth
- Low-temperature roasted and simmered Kanbi-Beef
- Simmered Kuruma Prawn (Japanese Tiger Prawn) in sweet soy glaze
- Teriyaki grilled seasonal local fish
- Early season Japanese sweet potato simmered with lemon
- Round eggplant simmered in broth with grated radish and Sakura-Shrimp
- Deep-fried pork-wrapped young corn
- Salt boiled green asparagus

The Second Tier

- Ise-Lobster cutlet sandwich
- Kabayaki*-style grilled unagi (eel) with Japanese-Sansho peppercorns
- Savory rice cooked with seasonal vegetables

* Kabayaki: A traditional Japanese technique of grilling fish, typically eel, with a savory-sweet soy glaze applied repeatedly to create a rich, lustrous finish

TARIKINO KAPPOU, Chef. Keita Tarikino

Address: Takaya Ginza Bldg. 5F, 7 Chome 2-8 Ginza, Chuo-ku, Tokyo

TEL: 03-6281-4700

銀座

他力野割烹
TARIKINO KAPPOU

