



Shabu Shabu Dinner



Appetizer

Sea urchin custard, double-strained for silky texture
Celery hearts, lightly pickled and seasoned

Sashimi

Assorted premium sashimi (splendid alfonsino [red bream] , medium-fatty tuna, bonito, octopus, striped jack), seasonal garnishes

The excellent flavors of Izu

Simmered whole splendid alfonsino, with burdock root, eggplant, seasonal greens, julienned ginger, and young Japanese pepper leaf

Hot pot dish

Ashitaka Wagyu beef shabu-shabu from Shizuoka Prefecture
Assorted vegetables
House-made sesame sauce and ponzu citrus sauce
Accompaniments

Rice or Noodles

Udon noodles

Fruit platter

Salt flavored pudding (crown melon, loquat, raspberry, rare cheese cake)