

HANA

花

\$70

(Sake Pairing \$36)

Grated Celery Root with Early Spring Vegetables

春雪ノ下

Fried Black Eyed Peas, Salsify, Nori-Fu and Morel Mushrooms

Sunchoke Chips, Karashi

節分黒目豆と海苔麩

‘Fortune’ Sushi Roll

Sake Kasu Soup

Salad of Banana Flower, Soft Bamboo Skin and Bean Sprouts

Tofu, Cilantro

恵方巻と粕汁

姫竹皮の芭蕉和え

House-Made Soba with Warm Dipping Sauce

Grilled Bamboo Shoots, Wood ear Mushrooms, Nameko Mushrooms, Scallions

つけ蕎麦 謹製十七味

Grilled Satoimo, Leeks, Kabu Turnip with Grilled Miso and Ponzu

Grilled Fennel with Gomadofu

里芋とリークと蕪の佃焼 杉板香味味噌とチリ酢

フェネルの精進醜焼き

Steamed Rice with Umeboshi and Seven Vegetables Tempura

House-Made Pickles

雪中梅御飯の七福搔き揚げ

自家製漬物

Soft Mochi with White Bean Paste and Basil

草萌うるう包み

Matcha with Candies by Kyoto Shioyoshiken

抹茶とお干菓子 京都塩芳軒より

“Dishes may contain wheat, nuts, and/or sesame; none of them can be replaced or substituted.”

KAZE

風

\$50

(Sake Pairing \$29)

Grated Celery Root with Early Spring Vegetables

春雪ノ下

‘Fortune’ Sushi Roll

Sake Kasu Soup

Salad of Banana Flower, Soft Bamboo Skin and Bean Sprouts

Tofu, Cilantro

恵方巻と粕汁

姫竹皮の芭蕉和え

Grilled Satoimo, Leeks, Kabu Turnip with Grilled Miso and Ponzu

Grilled Fennel with Gomadofu

里芋とリークと蕪の畑焼 杉板香味味噌とチリ酢

フェネルの精進醍醐焼き

Steamed Rice with Umeboshi and Seven Vegetables Tempura

House-Made Pickles

雪中梅御飯の七福搔き揚げ

自家製漬物

Additional Dishes (追加オーダー)

House-Made Soba with Warm Dipping Sauce	つけ蕎麦	\$ 12
Grilled Nama-Fu with Miso	生麩の田楽	\$ 9
Aburi-Age (Fried Tofu)	炙りお揚げ	\$ 6
Extra Pickles	お漬物	\$ 4
Fermented Tofu	豆腐よう	\$ 7
Soft Mochi with Basil (Japanese Style Dessert)	うるう餅	\$ 4
Matcha and Candies	抹茶とお干菓子	\$ 9
*Pickled Kelp with Sansho (Take-out Only)		
自家製山椒昆布 (持ち帰り用) 120g		\$ 8

A 20 percent gratuity will be added to parties of 6 or more

**Please refrain from using cell phones in the dining room*