Sagano Kaiseki Dinners 嵯峨野懐石



Ranzan (6 courses)



80

Ranzan - sake pairing (four) \$16.00+

beef tataki 牛たたき

thinly sliced AAA sirloin beef flash seared outside

assorted sashimi 五鱼三鹭

assorted five kind market fresh sashimi served with three kind sauces

grilled black cod 焼き物

saikyo-miso marinated grilled alaskan black cod filet

tempura 天麩羅

shrimp and mixed seasonal vegetable tempura

5 pcs sushi and miso soup 寿司五カンと味噌椀

five kinds of market fresh nigiri sushi accompanied by maki rolls served with miso soup

mizumono 甘味

dessert - noir sesame ice cream with gold flake

Tenryu (6 courses)



80

Tenryu- sake pairing (four) \$16.00+

nameko Miso Soup なめこ味噌椀

shinshu miso soup with nameko mushrooms

shrimp & avocado salad 海老とアボガドのサラダ

shrimp and avocado with creamy sesame dressing

Tempura 天麩羅

shrimp & assorted seasonal vegetable tempura

baked lobster tail emperor 伊勢海老みかど焼き

rock lobster tail baked emperor style

filet of beef teriyaki キフィレ 彫焼き

selected premium AAA fillet mignon(4oz) grilled with teriyaki sauce

mizumono 甘味

dessert -noir sesame ice cream with gold flake