

Susugi-Nabe course

— Shabu-Shabu —



The photo is for illustrative purposes only.



Try an experience unlike any other. having a waitress in full kimono come straight to the table to cook "susugi-nabe" how it was initially intended. Under her expert hand, the thin-sliced meat is cooked to perfection, with immaculate flavor and texture. Guests can enjoy it with their choice of the restaurant's secret sauce walnut and sesame sauce, or with ponzu.

Premium "Susugi-Nabe" Shabu-Shabu Course ... ¥ 19,500-

- 5 kinds of seasonal appetizers
- Assortment of sashimi
- Tempura(Fried food)
(Shrimp, pumpkin, lotus root, enoki mushroom, shishito pepper)
- "Susugi-nabe" shabu shabu hotpot
- Rice porridge
- Momiji ice cream monaka(Japanese sweets)

Premium "Susugi-Nabe" Shabu-Shabu Course with Lobster Tempura ... ¥ 32,000-

- This course replaces the fried food with a luxurious lobster tempura dish