

Lunch course ¥8000(9680)

○Appetizer ◇前菜

- Japanese style **Hakata wagyu beef** roast salad, Onion dressing
◇烤博多和牛沙拉 配洋葱酱
- Milt tofu with monkfish liver, shiitake-mushroom and leek, Ponzu vinegar thick sauce
◇柚香白子豆腐安康魚肝香菇配酱油邦醋芡
- Simmered **oba shungiku-greens** and chrysanthemum, Japanese ume vinegar sauce
◇上汤福冈大叶茼蒿食用菊配梅醋

○Sashimi ◇刺身

- Seared **Itoshima Spanish mackerel**, Bluefin tuna and Squid
◇炙糸岛马鲛鱼 蓝旗金枪鱼 鱿鱼

○Small Hot Pot ◇锅物

- Hamaguri-clam (from Kafuri, Chikuzenkai)**,
monkfish and seasonal vegetables
◇筑前海加布里蛤贝 安康鱼 时蔬 柚丝锅

○Grilled Dish ◇自选烧物

- Grilled marinated flounder with Saikyo miso
Grilled shiso leaves and shiitake-mushrooms
Fried ear of rice and Pickled winter vegetables
◇滩万特制鲷鱼西京烧 大叶 香菇 秋稻 时蔬甘醋渍
- OR ◇或

- Hakata wagyu beef** Japanese style teriyaki
Grilled vegetables

Served with **Mataichi salt**, wasabi and **Hakata green onion**
Japanese red pepper sauce

◇和风照烧博多和牛 炊盐 博多葱 赤紫菜酱

- ※○You can eat both for an additional 4840 yen.
◇两者都可以吃+4840 日元。

○Meal ◇主食

- Rice with **Hakata chicken** and winter vegetables cooked in a clay pot
Served with red miso soup and seasonal pickles
◇博多鸡时蔬锅饭
时令腌菜 红味噌汤

○Dessert ◇甜品

- Gula Malacca
◇红豆椰汁西米露