

# Susugi-Nabe course

— Shabu-Shabu —



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 ... ¥ 17,500-

- 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 ... ¥ 29,000-

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