

[Menu]

Toast drink

Ouka cocktail



Appetizers

Miyazaki Gyu Kombu Hakata Green Onion Sauce
Kagoshima Kuroushi Simmered in Soy and Broth soup
Sadowara Eggplant in Mild Broth
Bigeye Jack Fish Marinated in Jar Black Vinegar and Spicy Sauce
Japanese Tiger Prawn with Jelly Miyazaki Caviar on top
Kagoshima Local Cuisine Gane(Yamadai Kansho Sweet Potato)
Boiled Hosta in Soy Sauce
Japanese Kurose Yellowtail Teriyaki



Recommendation

Grilled Hokkaido Scallops Marinated with Shio Koji



Sashimi

Ise Lobster Bonito Kogane Flound
(Hetsuka Daidai Ponzu Vinegar Sauce)



Simmered Dishes

Kagoshima Black Beef Simmered in jar Black Vinegar
Chinese Cabbage White Onion★ Watercress
Shiitake Mushroom Garnish



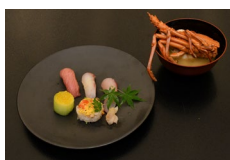
Tempura

Japanese Tiger Prawn Sadowara Eggplant
Pacific Cod Seasonal Onion



Main Dish

Sushi of Pacific Bluefin Tuna Gokase Greater
Amberjack Fish Longtooth Grouper Fish
Golden Salmon Roe Wrapped with Cucumber
Kagoshima Prefecture Local Cuisine「Satumasumoji Sushi」



Final Soup

Ise Lobster Miso Soup

Sweets

Hyuganatsu Mandarin Strawberry
Kagoshima Prefecture Local Cuisine「Akumaki」

Tea

Green tea(Organic Kirishima Tea Tenkaichi)

【Miyazaki Gyu】 【Kagoshima Kuroushi】

Enjoy Miyazaki Gyu and Kagoshima Kuroushi in a new way other than shabu-shabu and steak.

【Kagoshima no Tsubozukuri Kurozu】

A 200-year-old method of manufacturing where jars are placed outdoors for the long aging process. Rice is the starting material that is processed by saccharification, alcohol fermentation, and acetic acid fermentation which occur naturally in one container, a manufacturing process that is rare across the globe. It is a **sustainable manufacturing method** that makes use of the warm sunlight and mild climate. It is not only tasty but also draws attention for its health benefits.

【Kurose Yellowtail】

Yellowtail is generally consumed raw such as with sushi in various countries but is offered in a new form, **teriyaki**.

【Scallops】

Japanese scallops are characteristically **large**. Enjoy the size of the scallops as is.

【Bonito】

Bonito caught through **Nichinan bonito pole and line fishing**, designated as a **Japanese Nationally Important Agricultural Heritage System**, is served.

【Hetsuka Daidai】

Hetsuka is a region that was isolated from outlying areas before roads were constructed, and use of their **unique citrus** was limited to this region only.
The juice has a mild acidity and gentle fragrance.

【Akumaki】

A traditional rice sweets from southern Kyushu made by wrapping glutinous rice soaked in lye and simmering it in lye water. By simmering for a long time in highly alkaline lye water, it is more preserved and can be stored for one week at room temperature. Samurai soldiers used to carry it as food during battles, and today it is eaten for **tango no sekku (Boys' Festival)** to pray for the healthy growth of boys.

[Menu(Vegan)]

Toast drink

Ouka cocktail

Sadowara Eggplant in Mild Broth

Boiled Hosta in Soy Sauce

Simmered Shredded Dried Japanese Daikon Radish

Turnip with Yuzu Citrus Miso

Appetizers

Kagoshima Local Cuisine Gane(Yamadai Kansho Sweet Potato)

Tofu with Kinzanji Wasabi Soy Bean Paste

Dried Bamboo Shoot Cooked in Soy Sauce and Sugar

Sashimi

Sashimi Konjac Cucumber Vinegared Miso Paste

Soup

Vegetables Simmered in Broth

Simmered
Dishes

Simmered Deep-Fried Tofu and Vegetables

Black Squash Carrot

Bamboo Shoot Snap Peas

Grilled

Tofu & Sadowara Eggplant with Grated Japanese Daikon Radish
Sauce

Bell Pepper Shiitake Mushrooms

Deep-Fried
Dishes

Vegetable Tempura

Sadowara Eggplant Seasonal Onion Okra Fava Bean

Vegetable Temarizushi (Ball Sushi)

Shiitake Mushrooms Sadowara Eggplant

Main Dish

Hyuganatsu Citrus Amigasa Bell Pepper

Japanese Myoga Ginger

※Hyuga Hinohikari Rice

Final Soup

Miso Soup

Sweets

Hyuganatsu Mandarin Strawberry

Kagoshima Prefecture Local Cuisine[Akumaki]

Tea

Green tea(Organic Kirishima Tea Tenkaichi)



【Gane】

A dish made with sweet potatoes and vegetables cut into thick strips, battered, and deep-fried.

The name comes from the appearance resembling a crab (**gane in Japanese Kagoshima dialect**). It appears in the writings of the Satsuma Domain in the 1800s and has a history of at least 200 years.

This local dish of the minister's hometown is served using sweet potatoes of the host region.

【Yamadai Kansho】

A unique storage method to efficiently stock a large quantity of sweet potatoes over the winter has been established and combined with a cultivation process for early shipment, to create a year-round shipment system.

The looseness, quality water-retention and drainage abilities, and permeability of the soil contribute to the beautiful appearance of the sweet potatoes. It has a pleasantly brittle and fluffy texture with a refined sweetness when heated. Export to Hong Kong is actively being worked on.

【Hyuganatsu Citrus Amigasa】

It is a peel of hyuganatsu citrus peel cooked sweetly. It is said that the name comes from its half-folded shape, which resembles a braided hat.

【Akumaki】

A traditional rice cake from southern Kyushu made by wrapping mochi rice soaked in lye and simmering it in lye water.

By simmering for a long time in highly alkaline lye water, it is more preserved and can be stored for one week at room temperature. Samurai would carry it as food during battles, and today it is eaten for **tango no sekku (Boys' Festival)** to pray for the healthy growth of boys.