

yamabuki - 山吹 Month of July 2021

Hinata \$120 course menu

Appetizer Plate 前菜	Japanese yam soup, marinated deep fried fish, Japanese omelette Softened octopus, Ganmodoki "Fried bean curd" 山芋スープ、南蛮漬け、玉子焼き 蛸の柔らか煮、 がんもどき
Clear Broth お吸い物	Conger Pike with junsai 鱧の落としじゅんさい
Sashimi お造り	Premium fresh catch of the day* 特選盛り合わせ *Consuming raw or undercooked food may increase your risk of foodborne illness.
Grilled Dish 焼き物	Eggplant with miso gratin 茄子味噌グラタン
Seasonal Dish 替り鉢	Chilean seabass in curry soy milk sauce チリアンシーバスカレー焼き豆乳ソース
Entrée 強肴	US Prime beef cutlet USブライムビーフ フィレカツ
Vinegared dish 酢の物	Vinegared eel and cucumber うなぎ 土佐酢ジュレ
Noodle 麺	Cold Inaniwa udon noodle with poached egg 冷やし稲庭うどん 温泉卵のせ
Dessert デザート	Today's desert 本日のデザート

Executive Chef Akinori Tanigawa

Menus are subject to change

材料仕入れ状況によりメニューの変更がございます。

hinata
japanese fine dining

All food allergens and dietary restrictions must be disclosed at least 24 hours in advance. Please be advised that cross contamination can occur.