## akane - 茜 Month of December 2021

Hínata \$89 course menu

Appetizer Plate Salmon Roe Sushi, Miso Marinated Fish,

前菜 Dumpling Soup, Sweet Potato Pate

イクラ寿司、 魚の味噌漬けつみれ汁、 薩摩芋パテ

Sashimi Fresh catch of the day\*

お造 鮮魚盛り合わせ

Steamed Dish Cauliflower Japanese steamed egg ci

茶碗蒸し カリフラワースープ茶碗蒸し

Fish Hokkaído Snow Crab and Yuba (tofu skín) Cream Croquett

魚料理 ズワイ蟹と湯葉クリームコロッケ

Entrée Grílled Black Angus Fíllet with Japanese Style Sauce

強肴 ブラックアンガスフィレグリル 鼈甲餡かけ

Ríce Japanese Dashí Curry Ríce

ご飯 和風出汁のカレーライス

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。



Consuming raw or undercooked food may increase your risk of foodborne illness.

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