



## Ume Kaiseki Course

40 p.p

*Zensai* - Entrée

Sliced Duck Loin

Orange Roughy Saikyo Yaki

Grilled Tomato

*Otsukuri* - Sashimi

Yellow Fin Tuna

White Fish of the day

*Yakimono* - Grilled

Wagyu Beef Steak Tataki Style

*Agemono* - Deep-Fried

Assorted Tempura

*Oshokuyi* - Meal

Plum Cucumber Rolls

Miso Soup

## Matsu Kaiseki Course

60 p.p

*Zensai* - Entrée

Sliced Duck Loin

Orange Roughy Saikyo Yaki

Grilled Tomato

*Otsukuri* - Sashimi

Yellow Fin Tuna

White Fish of the day

*Nimono* - Slow Cooked Vegetable

Eggplant Inakani Style

*Sunomono* - Vinegared Pickles

Kingfish with Seaweed and Cucumber Yuzu Flavour

*Yakimono* - Grilled

Wagyu Beef Steak Tataki Style

*Agemono* - Deep Fried

Assorted Tempura

*Oshokuyi* - Meal

Plum Cucumber Rolls

White Fish Soup

\*Booking is essential for MITOKI's Kaiseki Course –

\*Please contact us at least 2 working days prior for your booking, Minimum 2 people.

\*Please be aware that there might be a slight change of menu/materials due to the season

## 懐石コース梅

40 p.p

### 前菜

塩鴨ロースアスパラ巻き  
西京焼き  
焼きトマト

### お造り

生鮪  
白身

### 焼き物

和牛タタキ風ステーキ

### 揚げ物

天麩羅の盛り合わせ

### お食事

梅胡ロール  
お味噌汁

## 懐石コース松

60 p.p

### 前菜

塩鴨ロースアスパラ巻き  
西京焼き  
焼きトマト

### お造り

生鮪  
白身

### 煮物

茄子の田舎煮

### 酢の物

鰯のハラミ、胡瓜、ワカメ  
柚子風味

### 焼き物

和牛タタキ風ステーキ

### 揚げ物

天婦羅の盛り合わせ

### お食事

梅胡ロール  
白身魚の潮仕立て

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