



Tempura New Year's Eve Dinner

Appetizer

Pickled turnip sushi, spanish mackerel
garland chrysanthemum, yam, salmon roe, Daikon radish

Sashimi

Blowfish

Salad

Broiled tuna, soft-boiled egg, homemade dressing

Tempura

Two prawns
four kinds of seasonal seafood
Zuwai crab, soymilk skin, blowfish soft roe
sea urchin, abalone
four kinds of vegetables

Rice set

"Kakiage" deep fried vegetables and shrimp
rice bowl
Japanese pickles, miso soup
or
Rice in broth soup
Japanese pickles

Dessert

Roasted Kaga tea blancmange
Warabi mochi, soy flour, brown sugar syrup, seasonal fruits

¥28,000

Terms and Conditions:

1- All menus are fixed and dishes are subject to changes without prior notice according to products' availability. 2- In case of allergy, alternative will be suggested within the restaurant menu's products if the request is made 72 hours before the start of the event. 3- Food served may not be taken away from the restaurant 4- No table will be pre-assigned and the hotel reserves the right to assign tables. 5- No redemption nor refund will occur in case of no show or lesser turnout.