

Chef's OMAKASE course
March

3月のお任せ韓定食

12,000 yen
(税込サービス料別)
Tax included

菜の花のお粥

Rice porridge with NANOHANA - green vegetable in season -

季節のキムチとナムル盛り合わせ

Assortment of seasonal Namul and Kimchi

剣先イカと長芋のフェ

Korean Sashimi of squid and yam

和牛カイノミのタタキ

TATAKI - slightly seared wagyu beef sashimi

旬のタコの天婦羅とトッポギ

Tteokbokki - Pan fried Korean rice cake with octopus Tempura

北海黒鮑のチヂミ

Korean pancake with Japanese abalone

和牛タンシチュー

Stew of wagyu tongue

鶏白湯タッコムタンクッパ

Korean soup rice made with chicken broth

伊予柑のゼリー

ヨーグルトアイス添え

Jelly of IYOKAN - Japanese citrus - with yogurt ice cream

仕入れ状況によって内容の変更がございます
ご了承くださいませ

※別途サービス料 10%を頂戴致します
10% service charge will be added

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