



### **Tempura Chef, Keisuke Kimura**

I began my journey into the world of Japanese cuisine when I worked at a Japanese restaurant in Odawara, my hometown in Kanagawa prefecture. During my time there I learned Japanese dishes including tempura and soba. After that, I decided that I wanted to overcome my shyness and introverted nature, so I worked as service staff at a hotel for a while. Having experienced the pleasure of attending and talking to hotel guests, I chose to become a Tempura chef since a Tempura chef could talk with and entertain customers while cooking at the counter. I took a 3years apprenticeship in a Tempura restaurant in Yokohama and learned everything there is to know about making tempura directly from the head chef. Tempura, in theory, is such a simple dish – just coating and frying ingredients – but it’s precisely this simplicity that allows the chef to directly show guests the quality of their ingredients and cooking techniques. Through learning to make Tempura, I learned the true value of the dishes that I presented to guests, as well as Japanese omotenashi (hospitality). Working at a counter means I can interact with my guests as they enjoy my cooking, and this drives me to further improve my skills and make the best Tempura possible.

### **Recommended dish**

#### **Early summer taste**

As the weather shifts from spring to summer, we have the pleasure to enjoy delicacies from both seasons. For vegetables, we have myoga, young corn, new lotus root and asparagus, all very flavorful and refreshing to taste. The seasonal seafood selection includes pike conger, hairtail, abalone and small sweet fish.

## **GOURMET DON RICE BOWLS FOR LUNCH**

Marinated Kinji-sou, shaved dried tuna

rice bowl

prawn, abalone, sand borer, rock fish

four kinds of vegetables

miso soup, Japanese pickles

¥6,000

# KUMOI

## **Appetizer**

Jade beans tofu, salmon roe, Junsai water shield, dashi soup

## **Side dish**

Seasonal salad, soft boiled egg  
homemade dressing

## **Tempura**

Two prawns  
two kinds of seasonal seafood  
four kinds of vegetables

## **Rice set**

Ginger rice  
Japanese pickles, miso soup  
or  
Steamed white rice  
miso soup, Japanese pickles

## **Dessert**

White coffee blanc manger

¥4,800

# YUGIRI

## **Appetizer**

Marinated hamabofu  
Japanese parsley, silk squid

## **Sashimi**

Two kinds of seasonal fish

## **Side dish**

Seasonal salad, soft-boiled egg  
homemade dressing

## **Tempura**

Two prawns  
four kinds of seasonal seafood  
four kinds of vegetables

## **Rice set**

"Kakiage" deep fried vegetables and shrimp

Rice bowl

miso soup, Japanese pickles

or

Rice in broth soup

Japanese pickles

## **Dessert**

White coffee blanc manger

¥8,000

## A la carte

Sea urchin	Market price	Broad bean	¥500
Rock fish	Market price	Maitake mushroom	¥500
Abalone	Market price	Lotus root	¥500
Beef wrapped in shiso leaf	¥3,000	Shiitake mushroom	¥500
Prawn	¥1,500	Sweet potato	¥500
Sand borer	¥1,300	Asparagus	¥500
Miso flavored cod	¥1,200	Baby onion	¥500
“Kakiage” deep fried vegetables and shrimp	¥1,200		
Conger eel	¥1,000		
Scallop	¥1,000		
Squid	¥1,000		
Young sweetfish	¥1,000		

# OBORO-ZUKI

## Appetizer

Junsai water shield, dashi jelly, prawn, yomogi wheat cake  
marinated tofu, Omi konjac, grilled razor clam, seaweed sauce  
walnut, simmered duck

## Side dish

Seasonal salad  
homemade dressing, soft-boiled egg

## Tempura

Two prawns  
four kinds of seafood  
four kind of seasonal vegetables  
abalone

## Rice set

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

## Dessert

Wasanbon panna cotta  
Warabi mochi

¥15,000

# OMAKASE

Enjoy Chef's choice of dishes using the best available ingredients  
from today's market.

From ¥18,000

# A la carte

Sea urchin	Market price	Broad bean	¥500
Rock fish	Market price	Maitake mushroom	¥500
Abalone	Market price	Lotus root	¥500
Beef wrapped in shiso leaf	¥3,000	Shiitake mushroom	¥500
Prawn	¥1,500	Sweet potato	¥500
Sand borer	¥1,300	Asparagus	¥500
Miso flavored cod	¥1,200	Baby onion	¥500
“Kakiage” deep fried vegetables and shrimp	¥1,200		
Conger eel	¥1,000		
Scallop	¥1,000		
Squid	¥1,000		
Young sweetfish	¥1,000		