# Dinner Menu

#### Enjoy our hearty hospitality

Meticulously prepared traditional and modern Japanese cuisine and Kaiseki dishes.

Carefully selected sake goes well with dishes.



Welcoming you with the urban view sight at JAPANESE RESTAURANT "HANAGOYOMI" on the 15th floor of the Hotel Ryumeikan Tokyo.



# Hanagoyomi Excellent Japanese Course



The photo is an image.

Wagyu Steak Course ¥9,000 和牛ステーキコース

Set menu

Appetizers, Sashimi, Special salad, Steak, Rice, Dessert



#### Kikyo kaiseki

¥9,000

桔梗会席

Set menu

Appetizers, Soup, Sashimi, Grilled dish, Simmered dish, Fried dish, Rice, Dessert



Ichiju-Sansai Set ¥4,000

一汁三菜

Set menu

Sashimi, Grilled dish, Simmered dish, Pickles, Red miso soup, Rice

## A La Carte

#### Sashimi

お造り

Assorted Sashimi (1 person) ¥2,000 盛り合わせ〈一人前〉

### Snacks

おつまみ

Assorted Appetizers 前菜盛り合わせ	¥1200
Best selection of various smoked plates 燻製盛り合わせ	¥1000
Grated Daikon Radish with oiled Young Sardines しらす卸し	¥700
Boiled Seasonal Vegetables 季節のお浸し	¥700
Fresh Vegetable Salad 新鮮野菜サラダ	¥1200
Potato Salad ポテトサラダ	¥600
Assorted Pickles 香の物盛り合わせ	¥700
Wagyu Beef 和牛	

Wagyu Beef Steak 和牛ステーキ

¥5000

 $\mathbf{¥}2800$ 

和牛たたき

Seared Wagyu Beef

### Grilled Dish

焼物

Grilled fish with Saikyo-miso	¥1800
魚の西京焼き	
Dashi-maki Egg: a rolled omelet with dashi stock.	¥1000
出汁巻玉子	
Dashi-maki Egg(Half size)	¥700
出汁巻玉子〈ハーフ〉	
Grilled Daisen Chicken with salt	¥1200
大山鶏塩焼き	



### Simmered Dish

煮物

Steamed Pork in a bamboo steamer	¥1000
豚のせいろ蒸し	
Sukiyaki-style Simmered Beef 牛すき煮	¥1000
Deep-fried Eggplant in dashi stock 茄子の揚げ出汁	¥700
Simmered Seasonal Ingredients	¥1000
季節の煮物	

## Fried Dish

揚物

¥1500
¥2500
¥1200
¥700
¥800
¥700
¥600
¥2500
¥1500
¥700
¥500

#### Dessert

甘味

Ice cream (Vanilla/Matcha/Seasonal flavor) each ¥400 アイス (バニラ/抹茶/季節のアイス)

Ryumeikan's original Sake Cake\*

¥750

龍名館オリジナル日本酒ケーキ

(\*This product contains more than 1% alcohol.)

