

# 春のメニュー

## VEGETARIAN 'SHIBAZAKURA' MENU

ナカズ

TAKOYAKI  
daikon, niseko

SANDO  
sea lavender, tōgarashi

HIRATAKE  
black garlic, sudachi

TARTELLETTE  
avocado, edamame

KOMATSUNA  
shiso, kabayaki

NIGIRI  
wasabi from Shizuoka, fermented myoga

ASPARAGUS AAA  
yuzu kosho sorbet, croustade

FLOWER  
dashi sabayon, tonburi field caviar

SHOKUPAN  
hijiki, miso butter

MURASAKI  
cauliflower, wan mono

GYOZA  
sweet potato, mizuna

EGGPLANT  
konro grill, musenmai

KAKIGORI  
strawberry, Japanese whisky

KINKAN  
basil, panna cotta

Harmony (wine) pairing 65  
Prestige (wine) pairing 190

Elegance (sake) pairing 80

Juice pairing 55