

KAISEKI NO HAJIMAR | STARTERS

HAKODATE

salmon taco with curated garnishes

TSUGARU

tuna sashimi with wagyu drippings

SHIMANE

miso eggplant salad, yuzu

MATSUSHIMA

crispy rice with tartare & sashimi

NAGASAKI

squid karaage & jalapeño

SHUSAI | MAIN COURSE

ASAHIKAWA

dry-aged fish from the robata

HAKODATE

tori shoyu ramen

SHIMANE

mushroom donabe

HACHIJO-JIMA

wagyu beef tsukune

MIZUMONO | DESSERT

AOGA-SHIMA

sweet potato, peanut & miso

This experience includes your choice of two starter courses and one main course, followed by dessert.

3 Course: R895 pp

Optional wine pairing available: R795 pp

