

Kinoko Mushroom Kaiseiki Course at KŌ
1 September to 31 October 2009

Appetiser

Grated white radish topping
With Nametake mushroom

Assorted Sashimi

Salmon, tuna and yellowtail
With condiments

Soup

Chilled lady's finger soup
With mango and cherry tomato

Kinoko Tempura

Matsutake mushroom , shimeji , enoki, shitake and shishito
Served with tempura sauce

Yakimono

Charcoal grilled pacific saury
With grated white radish and lemon

Rice

Steamed rice with salmon
Served with miso soup and pickles

Dessert

Yuzu ice cream with strawberry and berries

S\$98.00++ per person