



PEARL STAR HOTEL  
ATAMI

# LUNCH KAISEKI

## Appetizers

Assorted seasonal appetizers

## Soup

Clear soup

## Sashimi plate

Various fresh fish from the Enshu Sea and Sagami Bay

Various garnish sprouts, Wasabi (Japanese horseradish) and Tosa shoyu

## Broiled dish

Spanish mackerel in yuan sauce

## Warm dish

Koshu sweet pork

Lily bulb, Shrimp, Steamed sea urchin and Pepper

## Meal

Aigamo mai rice

Pickled vegetables and Red miso soup

## Dessert

Seasonal ice cream

1 person ¥ 6,000 (6,600)\*

\* Prices in brackets are tax inclusive and subject to 10% service charge.

※ Please note that the contents of the menu may change depending on the availability of ingredients.

# RED BREAM CHAZUKE GOZEN

## Appetizers

Assorted seasonal appetizers

## Grilled dishes

Sashimi of red bream

Soy sauce flavoured with grated sesame, Salted and fermented sea bream  
and Simmered sea bream

## Spice plate

Small grains of hail, Nori, Akimurasaki and Wasabi (Japanese horseradish)

## Warm dish

Savory egg custard

Lily root, Shrimp, Tortoiseshell candy and Pepper

## Meal

Aigamo mai rice

Tea soup

## Dessert

Seasonal ice cream

1 person ¥4,500 (4,950)\*

\* Prices in brackets are tax inclusive and subject to 10% service charge.

※ Please note that the contents of the menu may change depending on the availability of ingredients.

# A LA CARTE

<b>Appetizers</b>	<b>¥ 3,000</b> (3,300)*	<b>Simmered dishes</b>	<b>¥ 2,800</b> (3,080)*
Aoyagi shell and Carrot Snow peas, Vinegar absorption, Lily bulb		Hida beef teppanyaki	
Boiled octopus		<b>Additional side dish</b>	
Yellow-flavored squid pickled in sake Buds of smashed trees		Steamed abalone and spiny lobster	<b>¥ 5,000</b> (5,500)*
Boiled solitary red plum		Steamed abalone with sake	<b>¥ 5,000</b> (5,500)*
Saikyo-zuke pickled stem lettuce		Boiled red bream	<b>¥ 5,000</b> (5,500)*
Arima simmered kelp		<b>Substantial dish</b>	
Crab radish Yellow-flavored quid salt pickled bonito		Kinme boiled in sake and salt with small ramen *We will prepare for the number of people	<b>¥ 6,000</b> (6,600)*
<b>Sashimi plate</b>	<b>¥ 1,500~</b> (1,650~)*	<b>Rice</b>	
4 kinds of fresh fish		Chef Selected sushi *10~12 pieces	<b>¥ 7,000</b> (7,700)*
<b>Broiled fish</b>	<b>¥ 1,800</b> (1,980)*	Scattered sushi	<b>¥ 3,800</b> (4,180)*
Spanish mackerel in yuan sauce, Miso grilled duck onion			
Tortoiseshell egg, Red plum honey boiled, Ginger			
Deep-fried yellowbutterbur sprouts			
<b>Simmered dishes</b>	<b>¥ 2,000</b> (2,200)*		
Koshu sweet pork braised Japanese white radish, Spinach, Carrot, Mustard			

\* Prices in brackets are tax inclusive and subject to 10% service charge.

※ Please note that the contents of the menu may change depending on the availability of ingredients.