

Lunch



22nd TOKYU HOTELS CUISINE COMPETITIONS
Grand Prize Winning Dish

Menu

- Appetizer
- Steamed Egg Custard
- Sashimi
- Steamed Miyagi Salmon
-with Japanese style
Sakura Espuma-
- Rice, Miso Soup
Japanese Pickles
- Ice Dessert, Yokan



桜丘

JAPANESE CUISINE
SAKURAGAOKA

Steamed Miyagi Salmon with Japanese style Sakura Espuma

"Miyagi Salmon", melts in your mouth with a subtle sweetness. We have rolled Sakura Leaves on the salted the Salmon and gently steamed it briefly at low temperature. On the Soy Milk Espuma, we have placed a Sakura fragrance as an accent. Please put the Espuma on the salted "Miyagi Salmon" and enjoy this Spring Beauty.

Price : JPY 4,000

- The Prices include 15% service charge and 10% consumption tax.
- Product Image for illustration purpose only.



The Grand Prize Winner

CERULEAN TOWER TOKYU HOTEL

Japanese Cuisine Chief

Takashi Ikeda

Assistant Staff

Kumiko Kumagai

Dinner



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Price : JPY 2,400

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■ With SAKE ¥4,200
Jyunmai "SOUTENDEN" (Product of Miyagi)

■ Menu changes from each Kaiseki Course is also available. Change the:
Grilled Dish to Steamed Miyagi Salmon

"Japanese Cuisine Course" would be ¥12,000
"Kaiseki Ai" would be ¥23,000