

# 花樂

## Special Dishes

Chef's special seasonal dishes  
Enjoy them with one of our carefully selected sakes.

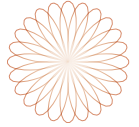
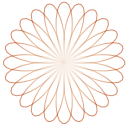


### Assorted Sashimi Platter of 6 Kinds (for 2-3 people)

¥ 4,500

A platter of six types of seasonal raw sliced fish.  
Enjoy it as a delicious accompaniment to your drinks with freshly grated wasabi.

\* Reservations required 1 day in advance. Please note that the types of fish may vary depending on the day.



### Grilled Akajidori with salt ¥ 2,420

This chicken dish is seasoned with Himalayan rock salt, known as "miraculous rock salt," and is grilled crispy on the outside and juicy on the inside. Enjoy it with yuzu pepper.



### Ise Ebi (spiny lobster) Sashimi (for 2-3 people) ¥ 10,000

Served a whole Ise Ebi as sashimi.  
The head will be prepared for miso soup the next morning.  
\*Reservations required at least 3 days in advance.



### Fried Akajidori (chicken) ¥ 2,420

This chicken dish is marinated in a homemade soy-based sauce and fried crispy.

### Grilled dried mullet roe ¥ 3,630

The aroma and sweetness of dried mullet roe are brought out by the grilling process. Enjoy it with spicy sliced radishes.

### Grilled pomfret marinated in saikyo miso ¥ 3,025

Pomfret is well marinated in saikyo miso with a homemade blend of seasonings, then grilled.



\* Prices include consumption tax and service charge.