

Dinner Course “FUUKI”

14,000 yen

Available from 2 June to 31 August 2026

Assorted six appetizers

Parboiled head-on shrimp with fish sauce

Steamed soup with shark fin and wax gourd

Simmered abalone and Tofu skin with Chinese greens

Fried rice with crab meat and lettuce

Seasonal fruit and chef’s special dessert

Please select one dessert from the following three.

Mango pudding, almond jelly or tapioca with coconut milk

Karyu’s own blend tea “Bihada Saicha”

Prices are inclusive of service charge and tax.

For menu ingredients queries: please ask your server.

Our rice is sourced from several different producers if you would like further information please ask your server.

Dinner Course “FUKUZEN”

18,000 yen

Available from 2 June to 31 August 2026

Assorted five appetizers
and Jellied shark fin and summer vegetables

Wild-caught shrimp and Kogyoku apple with mayonnaise sauce

Steamed soup with shark fin from Kesenuma and Gokokuajidori chicken from Aomori

Simmered fat greenling from Aomori and shark fin with leek and ginger

Yamagata-gyu beef sirloin steak with garlic from Aomori

Fried rice with MIYAGI SALMON and lettuce

Seasonal fruit from Tohoku and chef's special dessert

Please select one dessert from the following three.

Mango pudding, almond jelly or tapioca with coconut milk

Iron Goddess of Mercy

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