

Take pleasure by the river side and be absorbed in nature while enjoying Matsutake mushroom cuisine



Not affected by rainstorm (accommodates 200 guests)



Photos for reference only

Mushroom Japanese beef on ceramic hot plate

green soy bean, fresh salad, rice, miso soup, pickles
Set A **1,800** yen + tax

Roasted Chicken on ceramic plate set

green soy bean, rice, miso soup, pickles
1,800 yen + tax

Japanese black beef steak on ceramic plate

green soy bean, fresh salad, rice, miso soup, pickles
Set E **3,480** yen + tax

Set E + Roasted beef, dessert

Set S **3,980** yen + tax



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Japanese black beef Sukiyaki

green soy bean, entree, rice, miso soup, pickles
Pine set **2,380** yen + tax

Pine set + roast beef, dessert

Plum set **2,880** yen + tax



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First grade Matsutake and Japanese Black beef Kaiseki Style

Roast Matsutake mushroom, Matsutake mushroom and Ocean eel tempura, Matsutake mushroom and Beef Sukiyaki, steamed entree in earthenware, Matsutake mushroom rice, dessert

Availability: 1st August ~ 25th December

Standard price per person 13,600yen—Special price **7,200** yen +tax



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Ikada Bento 2,500~ yen + tax

Sesame tofu, sashimi, vegetable stew, roasted fish, tempura, pickled entree, rice, pickles, miso soup



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Seiryozen 3,700.yen~ + tax

Appetizer, sashimi, vegetable stew, salt-roasted fish, Ocean eel and seasonal vegetable tempura, vinegar seasoned ocean eel, trout sushi, buckwheat noodles, dessert.

We also provide seasonal menu.