



LUNCH April 2023

Weekdays: 4,000 yen
Weekends and holidays: 4,200 yen

【Appetizer platter】

Asparagus
Bamboo shoots and seaweed
Simmered butterbur soaked in seasoned dashi stock
Land seaweed sarada
Mustard greens with sesame dressing
Ashitaba greens vinegar miso sarada
Snap pea
Broad beans

【Second dish】

Nell egg, firefly squid, whole sansho pepper

【Main dish】

Please choose one of the following.

- Grilled red snapper with rausu kelp, soy sauce
- Grilled silver salmon with no-additive niso
- Boiled tofu (made by Ureshuno spring's water) and Japanese beef cheek

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

choose from 3 types

- Ymatcha yokan
- Yuzu pound cake
- Kiyomi orange daifuku

Tea

Weekdays: 5,000 yen
Weekends and holidays: 5,200 yen

【Appetizer platter】

Asparagus
Bamboo shoots and seaweed
Simmered butterbur soaked in seasoned dashi stock
Land seaweed sarada
Mustard greens with sesame dressing
Ashitaba greens vinegar miso sarada
Snap pea
Broad beans

【Second dish】

Grilled seasonal, burdock, black shichimi pepper

【Main dish】

Grilled beef tongue baby onion, mitsuba organic olive oil

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Ymatcha yokan
Yuzu pound cake
Kiyomi orange daifuku

Tea

Weekdays: 6,000 yen
Weekends and holidays: 6,200 yen

【Appetizer platter】

Asparagus
Bamboo shoots and seaweed
Simmered butterbur soaked in seasoned dashi stock
Land seaweed sarada
Mustard greens with sesame dressing
Ashitaba greens vinegar miso sarada
Snap pea
Broad beans

【Second dish】

Nell egg, firefly squid, whole sansho pepper

【Third dish】

Grilled seasonal, burdock, black shichimi pepper

【Main dish】

Grilled Japanese beef (RANICHI), kinzanji miso

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Matcha yokan
Yuzu pound cake
Kiyomi orange daifuku

Tea