



Lunch May

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Asparagus

Swiss chard in broth

Chinese yam dress with red perilla

Stir-fried melon cucumber with fish sauce

Euphoria with sweet vinegar

Green peas dress with KINZANJI MISO

Boiled burdock in kelp

Grilled broad beans

【Second dish】

Chicken with Japanese salted plum

【Main dish】

Please choose one of the following.

- Grilled cod with yuzu soy sauce
- Grilled spanish mackerel with soy sauce
- Boiled beef in red miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

choose from 3 types

- Oak leaf rice cake
- Melon terrine
- Green tea pound cake

Tea



Lunch

May

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Asparagus

Swiss chard in broth

Chinese yam dress with red perilla

Stir-fried melon cucumber with fish sauce

Euphoria with sweet vinegar

Green peas dress with KINZANJI MISO

Boiled burdock in kelp

Grilled broad beans

【Second dish】

Grilled seasonal fish ,Japanese white wine

【Main dish】

Grilled chicken with soy sauce rice malt

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Oak leaf rice cake

Melon terrine

Green tea pound cake

Tea



Lunch May

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Asparagus

Swiss chard in broth

Chinese yam dress with red perilla

Stir-fried melon cucumber with fish sauce

Euphoria with sweet vinegar

Green peas dress with KINZANJI MISO

Boiled burdock in kelp

Grilled broad beans

【Second dish】

Chicken with Japanese salted plum

【Third dish】

Grilled seasonal fish ,Japanese white wine

【Main dish】

Japanese beef boiled soy sauce and red vinegar

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Oak leaf rice cake

Melon terrine

Green tea pound cake

Tea