

Lunch July 2023



現代里山料理
ZEN HOUSE

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Pickled Molokhia
Bitter melon with vinegar and miso dressing
Cherry tomato
Potato with basil dressing
Grilled corn
Green beans with ginger vinaigrette
Tosa Vinegar with Cucurbita pepo
Edamame

【Second dish】

Free-range eggs from Kyogatake mountain range,
sea grapes, watershield

【Main dish】

Please choose one of the following.

- Grilled cod with yuzu and soy sauce
- Seared tuna with soy sauce
- Grilled silver salmon with Yaezakura sake lees

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

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Peach mousse
- Honey-steeped mango
- Apricot yokan jelly

Tea

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Pickled Molokhia
Bitter melon with vinegar and miso dressing
Cherry tomato
Potato with basil dressing
Grilled corn
Green beans with ginger vinaigrette
Tosa Vinegar with Cucurbita pepo
Edamame

【Second dish】

Grilled seasonal fish with red vinegar

【Main dish】

Grilled shamo with yuzu pepper, Manganji

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

Pickles, miso soup

【Seasonal dessert】

Peach mousse
Honey-steeped mango
Apricot yokan jelly

Tea

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Pickled Molokhia
Bitter melon with vinegar and miso dressing
Cherry tomato
Potato with basil dressing
Grilled corn
Green beans with ginger vinaigrette
Tosa Vinegar with Cucurbita pepo
Edamame

【Second dish】

Free-range eggs from Kyogatake mountain range,
sea grapes, watershield

【Third dish】

Grilled seasonal fish with red vinegar

【Main dish】

Grilled Japanese beef, yuzu pepper, organic
olive oil

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

Pickles, miso soup

【Seasonal dessert】

Peach mousse
Honey-steeped mango
Apricot yokan jelly

Tea