

Breakfast August ¥ 3500

[Appetizer platter]

Dish of the month

Dashi-rolled egg

Grilled silver salmon with Hakkaisan sake lees

Grilled silver cod with yuzu soy sauce

Grilled Nichinan chicken marinated with koji salt

Sweet manganji Chili Pepper Boiled and Dressed with

Soy sauce

Bitter Melon Boiled and Dressed with Soy sauce

Organic Tomato

Inka-no-mezame potatoes with Tuzu Citrus and Salted

Koji Dressing

Grilled corn, Grilled zucchini

Aloe Vera in Tosazu Vinegar

Grilled Eggplant with Miso paste

Seasonal vegetables

Seasonal vegetables

[Plate]

Rice

Chicken meat minced

Pickles

Miso soup

All-you-can-eat

[Seasonal dessert]

[Japanese tea]

- Chiran tea
- · Ureshino tea
- · Seasonal tea



Breakfast

August ¥ 4500

[Appetizer platter]

Dish of the month

Dish of the month

Grilled silver salmon with Hakkaisan sake lees

Grilled silver cod with yuzu soy sauce

Syamo Grilled with Misoand Fragrant Kinome

Sweet manganji Chili Pepper Boiled and Dressed with

Soy sauce

Bitter Melon Boiled andDressed with Soy sauce

Organic Tomato

Inka-no-mezame potatoes with Tuzu Citrus and Salted

Koji Dressing

Grilled corn, Grilled zucchini

Aloe Vera in Tosazu Vinegar

Grilled Eggplant with Miso paste

Seasonal vegetables

Seasonal vegetables

[Plate]

Rice

Chicken meat minced

Pickles

Miso soup

Dashi-rolled egg

Dried young sardines

All-you-can-eat

[Seasonal dessert]

[Japanese tea]

- · Chiran tea
- Ureshino tea
- · Sekki tea