



Breakfast    September  
¥ 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  
Boiled Manganji Peppers  
Fig with Sesame Seeds  
Grilled Daikoku-Shimeji Mushrooms  
Japanese Taro with Kinzanji-Miso  
Organic Tomatoes  
Boiled Peanuts  
Pickled Lotus Root  
Grilled Eggplant with Myoga Ginger  
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    September  
¥ 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 Miso and Fragrant Kinome  
Boiled Manganji Peppers  
Fig with Sesame Seeds  
Grilled Daikoku-Shimeji Mushrooms  
Japanese Taro with Kinzanji-Miso  
Organic Tomatoes  
Boiled Peanuts  
Pickled Lotus Root  
Grilled Eggplant with Myoga Ginger  
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
- Seasonal tea