

Lunch September 2023

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

Inca-No-Mezame Potatoes with Tonburi(Land Caviar)
and Free-Range Eggs From Kyogatake

【Main dish】

Please choose one of the following.

- Grilled cod with yuzu and soy sauce
- Halibut Grilled with Oedo-Miso
- Grilled silver salmon with Hakkaisan sake lees

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

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Yokan made with Japanese Pear
- Prune Pound Cake
- Chilled Zenzai

Tea

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

September's Fresh Catch with Persimmon and Tonka
Beans

【Main dish】

Grilled Duck Meat, Fig

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

Pickles, miso soup

【Seasonal dessert】

Yokan made with Japanese Pear

Prune Pound Cake

Chilled Zenzai

Tea

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

Inca-No-Mezame Potatoes with Tonburi(Land Caviar)
and Free-Range Eggs From Kyogatake

【Third dish】

September's Fresh Catch with Persimmon and Tonka
Beans

【Main dish】

Grilled Wagyu Ranichi, Matsutake mushroom, Kabosu

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

Pickles, miso soup

【Seasonal dessert】

Yokan made with Japanese Pear

Prune Pound Cake

Chilled Zenzai

Tea



現代里山料理
ZEN HOUSE