



Breakfast    October  
¥ 3500

**【Appetizer platter】**

Dish of the month

Whitebait Chinese Yam Free-Range Eggs from the  
Foothills of Mt.Kogatake

Halibut Grilled in Hakkaisan Sake Lees

Grilled silver cod with yuzu soy sauce

Grilled Nichinan chicken marinated with koji salt

Boiled Bok Choy in Soy Sauce

Radish Pickled in sweet Vinegar

Nameko Mushrooms Dressed with Vinegar and Miso

Butternut Squash Soup

Yam Bulbil

Boiled Peanuts

Roasted Turnips

Beniharuka Sweet Potatoes

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    October  
¥ 4500

**【Appetizer platter】**

Dish of the month

Dish of the month

Halibut Grilled in Hakkaisan Sake Lees

Grilled silver cod with yuzu soy sauce

Grilled Hinai-jidori(Chicken)

Boiled Bok Choy in Soy Sauce

Radish Pickled in sweet Vinegar

Nameko Mushrooms Dressed with Vinegar and Miso

Butternut Squash Soup

Yam Bulbil

Boiled Peanuts

Roasted Turnips

Beniharuka Sweet Potatoes

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