



Lunch October

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

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

【Main dish】

Please choose one of the following.

- Grilled cod with yuzu and soy sauce
- Halibut Grilled in Hakkaisan Sake Lees
- Golden sea bream Grilled red miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Apple Yokan
- Persimmon and Sweet Red Bean Soup
- Chestnut Pound Cake

Tea



Lunch

October

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Grilled Seasonal Fish with Peanuts and Burnt Butter

【Main dish】

Grilled Chicken White Sausage and Perilla Pepper

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Apple Yokan

Persimmon and Sweet Red Bean Soup

Chestnut Pound Cake

Tea



Lunch October

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

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

【Third dish】

Grilled Seasonal Fish with Peanuts and Burnt Butter

【Main dish】

Grilled Japanese Beef with Matsutake Mushroom and
Kabosu Citrus

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Apple Yokan

Persimmon and Sweet Red Bean Soup

Chestnut Pound Cake

Tea