



Breakfast November
¥ 3500

【Appetizer platter】

Dish of the month

Sakura Shrimp, Mushrooms, and Free Range Farmed
Eggs from Kyogatake Mountain

Japanese Spanish Mackerel with Grilled Hakkaisan Sake
Lees

Grilled silver cod with yuzu soy sauce

Grilled Nichinan chicken marinated with koji salt

Boiled Bok Choy in Soy Sauce

Refined sesame seed oil-fried komatsuna

Nameko Mushrooms Dressed with Vinegar and Miso

Spinach seasoned with Sesame

Organic Broccoli

Grilled Green Onions

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

November
¥ 4500

【Appetizer platter】

Dish of the month

Dish of the month

Sakura Shrimp, Mushrooms, and Free Range Farmed
Eggs from Kyogatake Mountain

Japanese Spanish Mackerel with Grilled Hakkaisan Sake
Lees

Grilled silver cod with yuzu soy sauce

Boiled Bok Choy in Soy Sauce

Refined sesame seed oil-fried komatsuna

Nameko Mushrooms Dressed with Vinegar and Miso

Spinach seasoned with Sesame

Organic Broccoli

Grilled Green Onions

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