



Lunch November

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

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

【Main dish】

Please choose one of the following.

- Grilled cod with yuzu and soy sauce
- Japanese Spanish Mackerel with Grilled Hakkaisan

Sake Lees

• Beef Cheek simmered Range Farmed eggs from
Kyogatake mountain

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Sesame Yokan
- Sweet Potato Pound Cake
- Chestnut Shiruko

Tea



Lunch

November

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Grilled Seasonal Fish with tuenip

【Main dish】

Beef Tongue with Grilled Hakkaisan Sake Lees

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Sesame Yokan

Sweet Potato Pound Cake

Chestnut Shiruko

Tea



Lunch November

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

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

【Third dish】

Grilled Seasonal Fish with turnip

【Main dish】

Grilled Japanese Beef Ranichi with Black Rice Miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Sesame Yokan

Sweet Potato Pound Cake

Chestnut Shiruko

Tea