



Breakfast January  
¥ 3500

**【Appetizer platter】**

Dish of the month

Organic Chinese cabbage pureed soup with snow crab  
and dried mullet roe

Seasonal fish

Seasonal fish

Nichinan chicken grilled with salt koji

Boiled and seasoned rape blossoms

Chrly spinach seasoned with sesame sauce

Boiled and seasoned brussels sprouts

Japanese parsley topped with Japanese yam

White spring onions with Kinzanji miso

Vinegar pickled young Japanese ginger

Grilled cauliflowers

Organic carrot marinade

Seasonal vegetables

Seasonal vegetables

**【Plate】**

Rice

Chicken meat minced

Pickles

Miso soup

Refills of rice and miso soup available

**【Seasonal dessert】**

**【Japanese tea】**

- Chiran tea
- Ureshino tea
- Seasonal tea



Breakfast January  
¥ 4500

**【Appetizer platter】**

Dish of the month

Organic Chinese cabbage pureed soup with snow crab  
and dried mullet roe

Seasonal fish

Seasonal fish

Beef cheeks stew with Mima natural miso

Komatsuna in broth

Crown daisy

Arrowhead

Lily bulb

Grilled white onion

Organic carrot

Cauliflower

Grilled turnip

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