



Lunch January ¥ 6000

【Appetizer platter】

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

【Second dish】

Kinka conger eel, cage-raised egg from the foot of Mt.
Kyogadake

【Third dish】

Seasonal fish Organic vegetables Saikyo miso style

【Main dish】

Grilled domestic beef Walnut Kinzanji Miso

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Caramelized Kumquat
Apple pound cake
Yuzu Citrus Red Bean Paste cake

Tea



Lunch January ¥ 5000

【Appetizer platter】

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

【Second dish】

Seasonal fish Organic vegetables Saikyo miso style

【Main dish】

Grilled Hokkaido duck breast Walnut Kinzanji Miso

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Caramelized Kumquat
Apple pound cake
Yuzu Citrus Red Bean Paste cake

Tea



Lunch January
Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

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

【Main dish】

Please choose one of the following.

- Grilled yellowtail seasoned with Arima Sansyo pepper
- Red bream pickled in Hakkaisan sake lees
- Reef shank stewed in Shinshu Kura Miso

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Caramelized Kumquat
- Apple pound cake
- Yuzu Citrus Red Bean Paste cake

Tea



Lunch January
Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Seasonal fish Organic vegetables Saikyo miso style

【Main dish】

Kurobuta fillet from Kagoshima Prefecture, malt
vinegar teriyaki

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Caramelized Kumquat
Apple pound cake
Yuzu Citrus Red Bean Paste cake

Tea



Lunch January

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

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

【Third dish】

Seasonal fish Organic vegetables Saikyo miso style

【Main dish】

Hokkaido duck breast malt vinegar teriyaki

Rice,
Chicken meat minced
All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Strawberry chilled zenzai
Red fruit mizuyokan
Yuzu-Infused Ganache

Tea