



Lunch February

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Wasabi greens dip
Burdock with sesame sauce
Nanohana and bonito dressing
Grilled onion leaves with Iyokan miso
Lotus root with mustard sauce
Solitary Yuzu Salted Koji
Potato
Roasted brussels sprouts

【Second dish】

Free-Range Eggs, Mekabu, and Webfoot Octopus with
Tosa Vinegar

【Main dish】

Please choose one of the following.

- Sablefish Grilled with Yuzu Soy Sauce
- Silver Salmon Grilled with Oedo Miso
- Japanese Spanish Mackerel Grilled with Japanese

Parsley and Salt Koji

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Kumquat Tart
- Hyuganatsu Yokan
- Iyokan Warabimochi

Tea



Lunch February

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Wasabi greens dip
Burdock with sesame sauce
Nanohana and bonito dressing
Grilled onion leaves with Iyokan miso
Lotus root with mustard sauce
Solitary Yuzu Salted Koji
Potato
Roasted brussels sprouts

【Second dish】

Seasonal Fresh fish with Grated Yellow Chive and Yuzu
Dip

【Main dish】

Hokkaido duck breast with Butterbur Sprouts and
Hatcho Miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Kumquat Tart

Hyuganatsu Yokan

Iyokan Warabimochi

Tea



Lunch February

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Wasabi greens dip
Burdock with sesame sauce
Nanohana and bonito dressing
Grilled onion leaves with Iyokan miso
Lotus root with mustard sauce
Solitary Yuzu Salted Koji
Potato
Roasted brussels sprouts

【Second dish】

Free-Range Eggs, Mekabu, and Webfoot Octopus with
Tosa Vinegar

【Third dish】

Seasonal Fresh fish with Grated Yellow Chive and Yuzu
Dip

【Main dish】

Grilled domestic beef with Butterbur Sprouts and
Hatcho Miso

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

Pickles, miso soup

【Seasonal dessert】

Kumquat Tart
Hyuganatsu Yokan
Iyokan Warabimochi

Tea