



Breakfast    March  
¥ 3500

**【Appetizer platter】**

Dish of the month  
Free-range Eggs, Pink Shrimp, Horseradish and Tamari  
soy sauce  
Seasonal fish  
Seasonal fish  
Nichinan chicken grilled with salt koji  
Blanched Butterbur with a Dashi-based Dressing  
Udo with Vinegared White Miso Sauce  
Broadleaf Arrowhead and Buntan Orange Salad  
Blanched Snap Peas with a Dashi-based Dressing  
Cherry Tomatoes  
Spring Cabbage with Salt Koji  
Grilled Romanesco  
Turnip Pickled in Sweet Vinegar  
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    March  
¥ 4500

**【Appetizer platter】**

Dish of the month  
Free-range Eggs, Pink Shrimp, Horseradish and Tamari  
soy sauce  
Shinshu Fukumidori Chicken Fish Ball  
Seasonal fish  
Seasonal fish  
Blanched Butterbur with a Dashi-based Dressing  
Udo with Vinegared White Miso Sauce  
Broadleaf Arrowhead and Buntan Orange Salad  
Blanched Snap Peas with a Dashi-based Dressing  
Cherry Tomatoes  
Spring Cabbage with Salt Koji  
Grilled Romanesco  
Turnip Pickled in Sweet Vinegar  
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