



Breakfast April  
¥ 3500

**【Appetizer platter】**

Dish of the month  
Firefly Squid in Wasabi Leaf Koji Yeast  
Seasonal fish  
Seasonal fish  
Nichinan chicken grilled with salt koji  
Young Bamboo Shoots  
Boiled Okahijiki ("Land Seaweed")  
Snap Peas  
Black Wood Ear and Mitsuha Miso  
Fennel in Sweet Vinegar  
Watercress Sweet Pomelo  
Fruit Tomatoes  
Broad Beans  
Seasonal vegetables  
Seasonal vegetables

**【Plate】**

Rice  
Chicken meat minced  
Pickles  
Miso soup  
  
Refills of rice and miso soup available

**【Seasonal dessert】**

**【Japanese tea】**

- Ibi tea
- Ureshino tea
- Seasonal tea



Breakfast April  
¥ 4500

**【Appetizer platter】**

Dish of the month  
Seasonal fish  
Seasonal fish  
Seasonal fish  
Grilled domestic beef Udo with Vinegared White Miso  
Sauce  
Young Bamboo Shoots  
Boiled Okahijiki ("Land Seaweed")  
Snap Peas  
Black Wood Ear and Mitsuha Miso  
Fennel in Sweet Vinegar  
Watercress Sweet Pomelo  
Fruit Tomatoes  
Broad Beans  
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】**

- Ibi tea
- Ureshino tea
- Seasonal tea