



## Lunch April

Weekday ¥ 4000/Holiday ¥ 4200

### 【Appetizer platter】

Young Bamboo Shoots  
Boiled Okahijiki ("Land Seaweed")  
Snap Peas  
Black Wood Ear and Mitsuba Miso  
Fennel in Sweet Vinegar  
Watercress Sweet Pomelo  
Fruit Tomatoes  
Broad Beans

### 【Second dish】

Firefly Squid in Wasabi Leaf Koji Yeast

### 【Main dish】

Please choose one of the following.

- Grilled Sablefish in Yuzu Soy Sauce
- Red Sea Bream Grilled with Sakura Salted Koji Yeast
- Splendid Alfonsino Grilled in Hakkaisan Sake Lees

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

Pickles, miso soup

### 【Seasonal dessert】

Please choose one of the following.

- Chestnut Honey Pound Cake
- Matcha Terrine
- Sakuramochi Rice Cake

Tea



## Lunch April

Weekday ¥ 5000/Holiday ¥ 5200

### 【Appetizer platter】

Young Bamboo Shoots  
Boiled Okahijiki ("Land Seaweed")  
Snap Peas  
Black Wood Ear and Mitsuba Miso  
Fennel in Sweet Vinegar  
Watercress Sweet Pomelo  
Fruit Tomatoes  
Broad Beans

### 【Second dish】

April's Fresh Fish in Ureshino Soy Milk

### 【Main dish】

Seared Hinai Chicken with Wild Vegetables

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

Pickles, miso soup

### 【Seasonal dessert】

Chestnut Honey Pound Cake  
Matcha Terrine  
Sakuramochi Rice Cake

Tea



## Lunch      April

Weekday ¥ 6000/Holiday ¥ 6200

### 【Appetizer platter】

Young Bamboo Shoots  
Boiled Okahijiki ("Land Seaweed")  
Snap Peas  
Black Wood Ear and Mitsuba Miso  
Fennel in Sweet Vinegar  
Watercress Sweet Pomelo  
Fruit Tomatoes  
Broad Beans

### 【Second dish】

Firefly Squid in Wasabi Leaf Koji Yeast

### 【Third dish】

April's Fresh Fish in Ureshino Soy Milk

### 【Main dish】

Seared Hokkaido Lamb with Wild Vegetables

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

Pickles, miso soup

### 【Seasonal dessert】

Chestnut Honey Pound Cake  
Matcha Terrine  
Sakuramochi Rice Cake

Tea