



Lunch June

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Fresh Ginger in Sweet Vinegar
Okura with Sesame
Mizunasu Eggplant
Water Spinach
Edamame Soybeans
Zucchini
Corn
Oriental Pickling Melon

【Second dish】

Mt. Kyogatake Foothills Free-Range Eggs with Common Octopus and Red Perilla

【Main dish】

Please choose one of the following.

- Silver cod with yuzu soy sauce
- Splendid Alfonsino Grilled in Salted Rice Malt
- Kyoto Saikyo-Style Grilled Spanish Mackerel with Miso

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

Pickles, miso soup

【Seasonal dessert】

Please choose one of the following.

- Peach Terrine
- Cherry Daifuku Sweets
- Batabata tea with Wasanbon sugar warabi-mochi

Tea



Lunch June

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Fresh Ginger in Sweet Vinegar
Okura with Sesame
Mizunasu Eggplant
Water Spinach
Edamame Soybeans
Zucchini
Corn
Oriental Pickling Melon

【Second dish】

Minazuki (June) Fresh Fish with Fruit Tomato and Yuzu

【Main dish】

Matsuzaka Pork Loin with Manganji Chili Pepper and Kujo Green Onion

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

Pickles, miso soup

【Seasonal dessert】

Peach Terrine
Cherry Daifuku Sweets
Batabata tea with Wasanbon sugar warabi-mochi

Tea



Lunch June

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Fresh Ginger in Sweet Vinegar

Okura with Sesame

Mizunasu Eggplant

Water Spinach

Edamame Soybeans

Zucchini

Corn

Oriental Pickling Melon

【Second dish】

Mt. Kyogatake Foothills Free-Range Eggs with Common Octopus and Red Perilla

【Second dish】

Minazuki (June) Fresh Fish with Fruit Tomato and Yuzu

【Main dish】

Japanese Beef Round Steak with Manganji Chili Pepper and Kujo Green Onion

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Peach Terrine

Cherry Daifuku Sweets

Batabata tea with Wasanbon sugar warabi-mochi

Tea



Lunch