



Breakfast August
¥ 3500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Nichinan chicken grilled with salt koji
Blanched Malabar Spinach Tossed in Soy-based Sauce
Grilled (Sweet) Manganji Peppers
Green Beans with Sesame Dressing
Organic tomato
Kinshiuri (Noodle Squash) with Tosa Vinegar Dressing
Green Papaya with Taihaku Sesame Oil
Miso-Glazed Kamo Eggplant
Aloe with Pomegranate Vinegar
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 August
¥ 4500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Nichinan chicken grilled with salt koji
Blanched Malabar Spinach Tossed in Soy-based Sauce
Grilled (Sweet) Manganji Peppers
Green Beans with Sesame Dressing
Organic tomato
Kinshiuri (Noodle Squash) with Tosa Vinegar Dressing
Green Papaya with Taihaku Sesame Oil
Miso-Glazed Kamo Eggplant
Aloe with Pomegranate 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】

- Ibi tea
- Ureshino tea
- Seasonal tea