



Lunch August

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

Hanasaki Crab, Poached Cage-free Egg, Sudachi Citrus

【Main dish】

Please choose one of the following.

- Grilled Silver cod with yuzu soy sauce
- Grilled Alfonsino with Rausu Kelp Soy Sauce
- Grilled Halibut with Oedo Miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Mango & Pineapple with Coconut Sauce

Tea



Lunch August

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Fresh Seasonal Fish with Green Laver and Asari Clam
Broth

【Main dish】

Mikawa Akadori Chicken from Aichi Prefecture with
Perilla Miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Mango & Pineapple with Coconut Sauce

Tea



Lunch August

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

Hanasaki Crab, Poached Cage-free Egg, Sudachi Citrus

【Third dish】

Fresh Seasonal Fish with Green Laver and Asari Clam
Broth

【Main dish】

Domestic Beef Shank with Perilla Miso

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Mango & Pineapple with Coconut Sauce

Tea