



Breakfast September
¥ 3500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Blanched Malabar Spinach Tossed in Soy-based Sauce
Green beans with tofu dressing
Taro with Konjiki miso
Kintokisquash with sweet vinegar
Lotus root with ginger vinegar
Baked Beni Haruka (sweet potato)
Grilled shiitake with shichimi
Yellow carrot with salt koji
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 September
¥ 4500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Blanched Malabar Spinach Tossed in Soy-based Sauce
Green beans with tofu dressing
Taro with Konjiki miso
Kintokisquash with sweet vinegar
Lotus root with ginger vinegar
Baked Beni Haruka (sweet potato)
Grilled shiitake with shichimi
Yellow carrot with salt koji
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