



Lunch September

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

Tripe with shiso koji

【Main dish】

Please choose one of the following.

- Grilled Silver cod with yuzu soy sauce
- Silver salmon grilled with Hokkaido additive-free miso
- Domestic chicken balls with black vinegar ponzu sauce

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Fig with mascarpone

Tea



Lunch September

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

September fresh fish with fermented tomato

【Main dish】

Grilled Sangen pork with black mirin

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Mango & Pineapple with Coconut Sauce

Tea



Lunch September

【Appetizer platter】

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

【Second dish】

Tripe with shiso koji

【Third dish】

September fresh fish with fermented tomato

【Main dish】

Grilled domestic beef ribeye with black mirin

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Mango & Pineapple with Coconut Sauce

Tea