



Breakfast October
¥ 3500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Boiled Chili Pepper Leaf
Potato with Yuzu Salted Rice Malt
Oyster Mushrooms with Roasted Tea Salt
Steamed and Grilled Beniazuma Yams
Nameko Mushrooms in Vinegared Miso
Lotus Root and Radish in Sweet Vinegar
Grilled Turnip
Boiled Salted Peanuts
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 October
¥ 4500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Boiled Chili Pepper Leaf
Potato with Yuzu Salted Rice Malt
Oyster Mushrooms with Roasted Tea Salt
Steamed and Grilled Beniazuma Yams
Nameko Mushrooms in Vinegared Miso
Lotus Root and Radish in Sweet Vinegar
Grilled Turnip
Boiled Salted Peanuts
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