



Lunch October

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

Kyogatake Foothills Free Range Eggs Whitebait and
Japanese Yam in Tosa Vinegar

【Main dish】

Please choose one of the following.

- Silver cod grilled with yuzu soy sauce
- Sea Bream Grilled in Salted Rice Malt
- Wagyu Beef Shin Simmered in Soy Sauce

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Japanese Chestnut Anmitsu Dessert

Tea



Lunch

October

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Kannadzuki Fresh Fish Steamed Fukagawa-Style

【Main dish】

Hokkaido Duck Breast in Walnut Sauce

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Japanese Chestnut Anmitsu Dessert

Tea



Lunch October

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

Kyogatake Foothills Free Range Eggs Whitebait and
Japanese Yam in Tosa Vinegar

【Third dish】

Kannadzuki Fresh Fish Steamed Fukagawa-Style

【Main dish】

Domestic Beef Rump in Walnut Sauce

Rice,

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Japanese Chestnut Anmitsu Dessert

Tea