



Breakfast November
¥ 3500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Boiled Japanese Mustard Spinach
Boiled Chrysanthemum Greens
Potato with Salted Rice Malt
Burdock with Rausu Kelp Soy Sauce
Nameko Mushrooms in Vinegared Miso
Welsh Onions Grilled with Soy Sauce Rice Malt
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 November
¥ 4500

【Appetizer platter】

Dish of the month
Dish of the month
Seasonal fish
Seasonal fish
Japanese chicken grilled with salt koji
Boiled Japanese Mustard Spinach
Boiled Chrysanthemum Greens
Potato with Salted Rice Malt
Burdock with Rausu Kelp Soy Sauce
Nameko Mushrooms in Vinegared Miso
Welsh Onions Grilled with Soy Sauce Rice Malt
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