Lunch November

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

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

【Second dish】

Sakura shrimp, Yuba, Chinese cabbage

【Main dish】

Please choose one of the following.

・Silver cod grilled with yuzu soy sauce
・Swordfish Grilled with Salted Rice Malt
・Wagyu beef shin stew with miso

Rice
Pickles
miso soup
Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Apple and Brown Sugar Créme d'Anjou

Tea

Lunch

November

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

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

【Second dish】

Shimotsuki (November) Fresh Fish and Mushroom Filling with Citrus Aroma

【Main dish】

Grilled Date Chicken from Fukushima Prefecture with Yuzu Pepper and Organic Olive Oil

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

Pickles, miso soup

【Seasonal dessert】

Apple and Brown Sugar Créme d'Anjou

Tea

Lunch November

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

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

【Second dish】

Sakura shrimp, Yuba, Chinese cabbage

【Third dish】

Shimotsuki (November) Fresh Fish and Mushroom Filling with Citrus Aroma

【Main dish】

Charbroiled Beef Flap with Yuzu Pepper and Organic Olive Oil

Rice
Pickles
miso soup
Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Apple and Brown Sugar Créme d'Anjou

Tea