



Breakfast February

【Appetizer platter】

Kisaragi side dishes

Kisaragi fresh fish

Kisaragi fresh fish

Nichinan chicken grilled with salt and koji

Seasonal small dishes

Steamed Kintoki Carrot

Radish Rausu kelp soy sauce

Celery Yuzu Vinegar

Kyōyō (local greens) ohitashi (blanched and seasoned)

Yamato potato with sweet vinegar

Komatsuna ohitashi (blanched and seasoned)

Kujo green onion with miso and koji

Lily Bulb (Yurine), steamed

Seasonal vegetables

Seasonal vegetables

【Plate】

Rice

Chicken meat minced

Pickles

Miso soup

Refills of rice and miso soup available

【Seasonal dessert】

Kisaragi's sweetness

【Japanese tea】

- Ibi tea
- Ureshino tea
- Seasonal tea



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【Plate】

Rice

Chicken meat minced

Pickles

Miso soup

Dashi-rolled egg

Dried young sardines

All-you-can-eat

【Seasonal dessert】

Kisaragi's sweetness

【Japanese tea】

• Ibi tea

• Ureshino tea

• Seasonal tea