



Lunch February

【Appetizer platter】

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

【Second dish】

Sweet Shrimp Hasu Mushi with Jade Sauce

【Main dish】

Please choose one of the following.

- Grilled silver cod with yuzu soy sauce
- Silver salmon saikyo miso grilled
- Domestic beef belly stew in sleet

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Apple Yokan with Hojicha Caramel Sauce

Tea



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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

【Second dish】

Seasonal Fresh Fish for Kisaragi with

Nanohana Puree

【Main dish】

Kyoto Akajidori Grilled with Gyokuro, Saikyo

Miso, and Soy Milk

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Apple Yokan with Hojicha Caramel Sauce

Tea



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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

【Second dish】

Sweet Shrimp Hasu Mushi with Jade Sauce

【Third dish】

Seasonal Fresh Fish for Kisaragi with
Nanohana Puree

【Main dish】

Domestic Beef Ichibo Grilled with Gyokuro,
Saikyo Miso, and Soy Milk

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Apple Yokan with Hojicha Caramel Sauce

Tea