



Lunch March

Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Boiled Oilseed Blossoms

Yamato potato with sweet vinegar

Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Lily Bulb (Yurine), steamed

Komatsuna ohitashi (blanched and seasoned)

Grilled Turnip

Butterbur with Soy Sauce Rice Malt

【Second dish】

White Fish with Yuzu Vinegar and Grated Spring
Cabbage

【Main dish】

Please choose one of the following.

- Grilled silver cod with yuzu soy sauce
- Golden sea bream Saikyoyaki
- Japanese Beef Cheek with Rausu Kelp and Rice Malt

Miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sencha Green Tea with Molasses and Strawberries

Tea



Lunch

March

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Boiled Oilseed Blossoms

Yamato potato with sweet vinegar

Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Lily Bulb (Yurine), steamed

Komatsuna ohitashi (blanched and seasoned)

Grilled Turnip

Butterbur with Soy Sauce Rice Malt

【Second dish】

Yayoi (March) Fresh Fish with Grated Spring
Onion

【Main dish】

Seared Bimeiton Pork with Watercress and
Siberian Onion

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sencha Green Tea with Molasses and
Strawberries

Tea



Lunch

March

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Braised clams and spring vegetables

Grilled clams

Boiled Oilseed Blossoms

Yamato potato with sweet vinegar

Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Lily Bulb (Yurine), steamed

Komatsuna ohitashi (blanched and seasoned)

Grilled Turnip

Butterbur with Soy Sauce Rice Malt

【Second dish】

White Fish with Yuzu Vinegar and Grated Spring
Cabbage

【Third dish】

Yayoi (March) Fresh Fish with Grated Spring
Onion

【Main dish】

Domestic Beef Ichibo Grilled with Watercress and
Siberian Onion

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sencha Green Tea with Molasses and Strawberries

Tea