



Lunch April

【Appetizer platter】

Boiled and seasoned turnip and crown daisy

Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Boiled and seasoned field peas

Grilled fresh onions

Boiled and seasoned fresh burdock root

Boiled fava beans

Saltwort with salted rice malt

【Second dish】

Pea tofu, whitebait, and bonito broth

【Main dish】

Please choose one of the following.

- Grilled silver cod with yuzu soy sauce
- Grilled coho salmon and Rausu kelp
- Soy sauce-stewed Japanese beef shank
- Assorted seafood directly delivered from Toyosu

(+¥1,000)

2 kinds of sashimi, pickled tuna, salmon roe pickled
in soy sauce, scalded whitebait

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sakura blanc manger

Tea



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Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Boiled and seasoned field peas

Grilled fresh onions

Boiled and seasoned fresh burdock root

Boiled fava beans

Saltwort with salted rice malt

【Second dish】

Fresh April fish and fennel

【Main dish】

Open flame-grilled Okutanbadori chicken,
Japanese parsley with root, and yuzu citrus salt

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sakura blanc manger

Tea



Lunch April

【Appetizer platter】

Clam soup

Grilled clams

Boiled and seasoned turnip and crown daisy

Mustard Greens and Salted Kelp

Mountain Asparagus with Plum Pulp

Boiled and seasoned field peas

Grilled fresh onions

Boiled and seasoned fresh burdock root

Boiled fava beans

Saltwort with salted rice malt

【Second dish】

Pea tofu, whitebait, and bonito broth

【Third dish】

Fresh April fish and fennel

【Main dish】

Seared and grilled Japanese beef sirloin cap,
Japanese parsley with root, and yuzu citrus salt

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Sakura blanc manger

Tea