

(Appetizer platter)

Boiled bok choy

Grilled new onions

Soy sauce rice malt with new burdocks

Boiled fava beans

Grilled shiitake mushrooms

Boiled angelica

Sweet vinegared garden radish

Salt rice malt with new potatoes

[Second dish]

Firefly squid, yuzu vinegar, mozuku seaweed, and egg tofu

[Main dish]

Please choose one of the following.

- Grilled silver cod with yuzu soy sauce
- · Spanish mackerel and Rausu kelp teriyaki
- Simmered Japanese beef cheek with daikon radish and ginger
- Seafood platter delivered directly from Toyosu [2 types of sashimi, marinated tuna, salmon roe marinated in soy sauce, boiled whitebait] (+1000 yen)

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

[Seasonal dessert]

Grapefruit yokan and Japanese black tea

Tea



[Appetizer platter]

Boiled bok choy

Grilled new onions

Soy sauce rice malt with new burdocks

Boiled fava beans

Grilled shiitake mushrooms

Boiled angelica

Sweet vinegared garden radish

Salt rice malt with new potatoes

[Second dish]

May fresh fish and heshiko (mackerel pickled in rice bran paste)

[Main dish]

Bimei pork shoulder, asparagus, and egg miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

[Seasonal dessert]

Grapefruit yokan and Japanese black tea
Tea



[Appetizer platter]

Clam soup

Grilled clams

Boiled bok choy

Grilled new onions

Soy sauce rice malt with new burdocks

Boiled fava beans

Grilled shiitake mushrooms

Boiled angelica

Sweet vinegared garden radish

Salt rice malt with new potatoes

[Second dish]

Firefly squid, yuzu vinegar, mozuku seaweed, and egg tofu

[Third dish]

May fresh fish, scallops, and heshiko (mackerel pickled in rice bran paste)

(Main dish)

Seared and grilled Japanese beef sirloin cap, Japanese parsley with root, and egg miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

[Seasonal dessert]

Grapefruit yokan and Japanese black tea

Tea



[Appetizer platter]

Boiled bok choy

Grilled new onions

Soy sauce rice malt with new burdocks

Boiled fava beans

Grilled shiitake mushrooms

Boiled angelica

Sweet vinegared garden radish

Salt rice malt with new potatoes

[Second dish]

Firefly squid, yuzu vinegar, mozuku seaweed, and egg tofu

[Third dish]

May fresh fish, scallops, and heshiko (mackerel pickled in rice bran paste)

[Main dish]

Seared and grilled Japanese beef sirloin cap, Japanese parsley with root, and egg miso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

[Seasonal dessert]

Grapefruit yokan and Japanese black tea
Tea