Weekday ¥ 4000/Holiday ¥ 4200



Lunch July

[Appetizer platter]

Eggland and shiso leaf vinegar Green beans with sesame dressing Boiled and seasoned chard Tomatoes and salt malted rice Edamame with kelp salt Simmered winter melon in broth Young corn and soy sauce malted rice Boiled glasswort

[Second dish]

Shrimp cake, okra, and Japanese ginger with sweet and sour sauce

[Main dish]

Please choose one of the following.

- · Grilled silver cod with yuzu soy sauce
- · Saikyo-style grilled greenling

• Japanese beef shank with stewed oboro tofu and yuzu pepper

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]

Japanese pear and hojicha

Weekday ¥ 5000/Holiday ¥ 5200



Lunch

July

[Appetizer platter]

Eggland and shiso leaf vinegar Green beans with sesame dressing Boiled and seasoned chard Tomatoes and salt malted rice Edamame with kelp salt Simmered winter melon in broth Young corn and soy sauce malted rice Boiled glasswort

[Second dish]

Fresh fish caught in the seventh month of the lunar calendar with new ginger

(Main dish)

Grilled Date Chicken Thigh Meat, Manganji Chili Peppers, Plum Salt

Rice Pickles miso soup Chicken meat minced All-you-can-eat

[Seasonal dessert]

Japanese pear and hojicha

Tea

Weekday ¥ 6000/Holiday ¥ 6200



Lunch July [Appetizer platter] Eggland and shiso leaf vinegar Green beans with sesame dressing Boiled and seasoned chard Tomatoes and salt malted rice Edamame with kelp salt Simmered winter melon in broth Young corn and soy sauce malted rice Boiled glasswort

[Second dish]

Shrimp cake, okra, and Japanese ginger with sweet and sour sauce

(Third dish)

Fresh fish caught in the seventh month of the lunar calendar with new ginger

(Main dish)

Seared Japanese beef aitchbone steak with Manganji pepper and plum salt

Rice Pickles miso soup Chicken meat minced All-you-can-eat

[Seasonal dessert]

Japanese pear and hojicha

Tea