

Weekday ¥ 4000/Holiday ¥ 4200



Lunch      October

**【Appetizer platter】**

Boiled Bok Choy

Boiled Mukago (Yam Bulbils)

Shiitake Mushrooms with Roasted Tea Salt

Green Beans in Sesame

Butternut Squash Pickled in Orange Red Vinegar

Steamed Beni-Haruka Sweet Potato

Persimmon in Shiraae-Style Tofu Dressing

Dengaku-Style (Miso-Glazed) Autumn Eggplant  
Skewers

**【Second dish】**

Free-Range Eggs and Yamato Yam with Sudachi Citrus  
Shinshu Koji Miso

**【Main dish】**

Please choose one of the following.

• Grilled silver cod with yuzu soy sauce

• Hokkaido Autumn Salmon Grilled in Rausu Kelp

Soy Sauce

• Warm Shabu-Style Domestic Beef Rib with Black

Vinegar Ponzu Sauce

• Seafood platter delivered directly from Toyosu

[2 types of sashimi, salt-cured tuna, soy-marinated

salmon roe, and sweet shrimp with Tosazu vinegar]

(+1000 yen)

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

**【Seasonal dessert】**

Apple with White Sesame and Lemon

Tea

Weekday ¥ 5000/Holiday ¥ 5200



Lunch

September

**【Appetizer platter】**

Boiled Bok Choy

Boiled Mukago (Yam Bulbils)

Shiitake Mushrooms with Roasted Tea Salt

Green Beans in Sesame

Butternut Squash Pickled in Orange Red Vinegar

Steamed Beni-Haruka Sweet Potato

Persimmon in Shiraae-Style Tofu Dressing

Dengaku-Style (Miso-Glazed) Autumn Eggplant  
Skewers

**【Second dish】**

Seasonal October Fish with Peanuts, Grilled in  
Browned Butter

**【Main dish】**

Kagoshima Black Pork in Pomegranate Black Vinegar

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

**【Seasonal dessert】**

Apple with White Sesame and Lemon

Tea

Weekday ¥ 6000/Holiday ¥ 6200



## Lunch September

### 【Appetizer platter】

Boiled Bok Choy

Boiled Mukago (Yam Bulbils)

Shiitake Mushrooms with Roasted Tea Salt

Green Beans in Sesame

Butternut Squash Pickled in Orange Red Vinegar

Steamed Beni-Haruka Sweet Potato

Persimmon in Shiraae-Style Tofu Dressing

Dengaku-Style (Miso-Glazed) Autumn Eggplant  
Skewers

### 【Second dish】

Free-Range Eggs and Yamato Yam with Sudachi

Citrus Shinshu Koji Miso

### 【Third dish】

Seasonal October Fish with Peanuts, Grilled in

Browned Butter

### 【Main dish】

Domestic Top Sirloin Cap in Pomegranate Black  
Vinegar

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

### 【Seasonal dessert】

Apple with White Sesame and Lemon

Tea