

Lunch

May



Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Okahijiki (Salsola komarovii) boiled in soysauce
Snow peas with sesame dressing
Ashitaba (parsley-like herb) with white sesame oil
Mizunasu eggplant with ginger
Japanese mountain yam with kinome miso
(dressing of minced sansho leaves, miso, sugar, and sake)
Grilled baby corn
Island rakkyo (Chinese onion) with tosazu (vinegar mixed with soy sauce, sugar, and dried bonito flakes)
Fruit tomatoes

【Second dish】

Please choose one of the following.

- Clams with free-range eggs and green peas
- Small bowl of fresh fish sashimi direct from Toyosu (+1000 yen)

【Main dish】

Please choose one of the following.

- Silver cod grilled with yuzu soysauce
- Greenling grilled with Oedo miso
- Domestic pork, spring cabbage, and soymilk hotpot
- Japanese Black Wagyu Sirloin with New Onions(+2000yen)

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Ume, shincha (the first-picked tea of the year), and white sesame

Tea

Lunch



May

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Okahijiki (*Salsola komarovii*) boiled in
soysauce

Snow peas with sesame dressing

Ashitaba (parsley-like herb) with white
sesame oil

Mizunasu eggplant with ginger

Japanese mountain yam with kinome
miso (dressing of minced sansho leaves,
miso, sugar, and sake)

Grilled baby corn

Island rakkyo (Chinese onion) with
tosazu (vinegar mixed with soy sauce,
sugar, and dried bonito flakes)

Fruit tomatoes

【Second dish】

May fish with red eggplant and red miso

【Main dish】

Sakurahime chicken with fresh onion

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Ume, shinja (the first-picked tea of the
year), and white sesame

Tea

Lunch



May

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Okahijiki (*Salsola komarovii*) boiled in soysauce
Snow peas with sesame dressing

Ashitaba (parsley-like herb) with white sesame
oil

Mizunasu eggplant with ginger

Japanese mountain yam with kinome miso
(dressing of minced sansho leaves, miso, sugar,
and sake)

Grilled baby corn

Island rakkyo (Chinese onion) with tosazu
(vinegar mixed with soy sauce, sugar, and dried
bonito flakes)

Fruit tomatoes

【Second dish】

Please choose one of the following.

- Clams with free-range eggs and green peas
- Small bowl of fresh fish sashimi direct from Toyosu (+1000 yen)

【Third dish】

May fish with red eggplant and red miso

【Main dish】

Domestic beef, new onions

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Ume, shincha (the first-picked tea of the year),
and white sesame

Tea