

Lunch

June



Weekday ¥ 4000/Holiday ¥ 4200

【Appetizer platter】

Tomato Shio Koji
Simmered Mizunasu Eggplant
Okra with Sesame Dressing
Simmered Winter Melon
Grilled Corn on the Cob
Sweet Pickled Young Ginger
Simmered Malabar Spinach
Soy Sauce-Simmered Wood Ear Mushrooms

【Second dish】

Please choose one of the following.

- • Horse Mackerel Namero Tartare with Egg Tofu
- Small bowl of fresh fish sashimi direct from Toyosu (+1000 yen)

【Main dish】

Please choose one of the following.

- Mirin-Grilled Sablefish
- Greenling Grilled with Hakkaisan Sake Lees Miso
- Domestic Pork: Chilled Shabu-Shabu with Grated Daikon
- Kuroge Wagyu Sirloin with Manganji Peppers & Red Shiso (+2,000yen)

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Blueberry White Bean Paste

Tea

Lunch



June

Weekday ¥ 5000/Holiday ¥ 5200

【Appetizer platter】

Tomato Shio Koji
Simmered Mizunasu Eggplant
Okra with Sesame Dressing
Simmered Winter Melon
Grilled Corn on the Cob
Sweet Pickled Young Ginger
Simmered Malabar Spinach
Soy Sauce-Simmered Wood Ear
Mushrooms

【Second dish】

June Seasonal Fish with Fig

【Main dish】

Sakurahime Chicken with Manganji
Peppers & Red Shiso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Blueberry White Bean Paste

Tea

Lunch



June

Weekday ¥ 6000/Holiday ¥ 6200

【Appetizer platter】

Tomato Shio Koji
Simmered Mizunasu Eggplant
Okra with Sesame Dressing
Simmered Winter Melon
Grilled Corn on the Cob
Sweet Pickled Young Ginger
Simmered Malabar Spinach
Soy Sauce-Simmered Wood Ear Mushrooms

【Second dish】

Please choose one of the following.

- Horse Mackerel Namero Tartare with Egg Tofu
- Small bowl of fresh fish sashimi direct from Toyosu (+1000 yen)

【Third dish】

June Seasonal Fish with Fig

【Main dish】

Domestic Beef with Manganji Peppers & Red Shiso

Rice

Pickles

miso soup

Chicken meat minced

All-you-can-eat

【Seasonal dessert】

Blueberry White Bean Paste

Tea