

LUNCH BASKET UTA COURSE

¥3,900

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi* and Goji Berry in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Jellyfish and Stem Lettuce Dressed with Plum Paste
- Grilled Salmon with Egg Paste
- Boiled *Edamame* Soy Beans
- Japanese Rolled Omelet
- Smoked Duck
- Vegetable Mixed *Tofu* Flitter
- Simmered and Glazed Shrimp
- Taro Corm Topped with *Miso*

Fried Dish

Tempura

Shrimp, Eggplant and Green Chili Pepper

Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with *Matsutake* Mushrooms” by additional JPY1,000.

Dessert

Yuba (Soy Milk Skin) Mixed Bracken-Starch Dumpling



※The photo is for illustrative purpose only.

Seasonal items are subject to change, based on availability.
We use domestically produced rice only.

LUNCH BASKET

KANADE COURSE

¥5,000

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi* and Goji Berry in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Jellyfish and Stem Lettuce Dressed with Plum Paste
- Grilled Salmon with Egg Paste
- Boiled *Edamame* Soy Beans
- Japanese Rolled Omelet
- Smoked Duck
- Vegetable Mixed *Tofu* Flitter
- Simmered and Glazed Shrimp
- Taro Corm Topped with *Miso*

Hot Dish

Grilled Japanese Beef with *Sansho* Pepper Served with Citrus-Flavored *Sansho* Pepper *Miso*

Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with *Matsutake* Mushrooms” by additional JPY1,000.

Dessert

Yuba (Soy Milk Skin) Mixed Bracken-Starch Dumpling



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LUNCH BASKET

YUZURU COURSE

¥5,500

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi* and Goji Berry in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Jellyfish and Stem Lettuce Dressed with Plum Paste
- Grilled Salmon with Egg Paste
- Boiled *Edamame* Soy Beans
- Japanese Rolled Omelet
- Smoked Duck
- Vegetable Mixed *Tofu* Flitter
- Simmered and Glazed Shrimp
- Taro Corm Topped with *Miso*

Fried Dish

Tempura

Shrimp, Eggplant and Green Chili Pepper

Hot Dish

Grilled Japanese Beef with *Sansho* Pepper Served with Citrus-Flavored *Sansho* Pepper *Miso*

Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

You can change the “Rice with *Chirimen Sansho*” to “Seasoned Rice with *Matsutake* Mushrooms” by additional JPY1,000.

Dessert

Yuba (Soy Milk Skin) Mixed Bracken-Starch Dumpling



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NISHIKI COURSE

¥6,500

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi*, Goji Berry and Sea Urchin in *Dashi* Sauce

Soup

Clear Soup with Vegetable Dumpling, *Matsutake* Mushrooms and String Beans with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Salmon with Egg Paste

Fried Dish

Assorted *Tempura*

Rice Dish

- Seasoned Rice with *Shimeji* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



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TOKIWA COURSE

¥8,500

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi*, Goji Berry and Sea Urchin in *Dashi* Sauce

Soup

Clear Soup with Vegetable Dumpling, *Matsutake* Mushrooms and String Beans with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Hot Dish

Grilled Japanese Beef with *Sansho* Pepper,
Served with Citrus-Flavored *Sansho* Pepper *Miso*

Fried Dish

Assorted *Tempura*

Rice Dish

- Seasoned Rice with *Shimeji* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



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OMURO COURSE

¥10,000

Starter

Japanese Pumpkin *Tofu* Topped with *Wasabi*, Goji Berry and Sea Urchin in *Dashi* Sauce

Soup

Clear Soup with Vegetable Dumpling, *Matsutake* Mushrooms and String Beans with a Touch of *Yuzu* Citrus

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Seasoned Soy-Marinated Yellowtail, Served with Vinegared *Myoga* Ginger
Japanese Babylon Simmered in Soy Sauce and *Mirin* Sweet *Sake*

Hot Dish

Deep-Fried Sea Bream and Eggplant Simmered in *Dashi* Broth Starchy Sauce

Fried Dish

Assorted *Tempura*

Rice Dish

- Seasoned Rice with *Shimeji* Mushrooms
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



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WAGYU BEEF SUKIYAKI

¥12,500

Starter

Boiled *Mizuna* Greens and *Matsutake* Mushrooms with Chrysanthemum Flower in *Dashi* and *Ponzu* Soy Citrus Sauce

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: *Kuroge Wagyu* Beef, Vegetables and *Tofu*
Cooked in Sweetened Soy Sauce Broth

**Japanese Branded Beef “Kobe Beef” may be available based on availability.
It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.**

Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper)
Cooked in Sweet-and-Salty Soy Sauce)
or
- *Udon* Noodles
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



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WAGYU BEEF SHABU SHABU

¥12,500

Starter

Boiled *Mizuna* Greens and *Matsutake* Mushrooms with Chrysanthemum Flower in *Dashi* and *Ponzu* Soy Citrus Sauce

Sashimi

Sashimi of the Day

Hot Pot

Shabu Shabu: Thinly Sliced *Kuroge Wagyu* Beef and Vegetables Cooked in a Broth Served with *Ponzu* Soy-Citrus and Sesame Sauce

Japanese Branded Beef “Kobe Beef” may be available based on availability. It will be additional JPY 4,500 for the upgrade. Please ask our staff for details.

Rice Dish

- Rice with *Chirimen Sansho* (Dried Young Sardines and *Sansho* Pepper Cooked in Sweet-and-Salty Soy Sauce)
- Japanese Pickles
- *Miso* Soup

Dessert

Sweet Potato Paste Jelly



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