

LUNCH BASKET UTA COURSE

¥3,900

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Japanese Mustard Spinach and *Enoki* Mushrooms Dressed with Crab Meat
- Grilled Yellowtail Seasoned with *Yuzu* Citrus *Miso*
- Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Mushroom Mixed Deep Fried *Tofu* Fritter
- Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Corm Simmered in Soy Sauce and Sugar

Fried Dish

Tempura

Shrimp, *Maitake* Mushroom 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 Crab” by additional JPY1,000.

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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

※ The photo is for illustrative purpose only.

LUNCH BASKET

KANADE COURSE

¥5,000

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Japanese Mustard Spinach and *Enoki* Mushrooms Dressed with Crab Meat
- Grilled Yellowtail Seasoned with *Yuzu* Citrus *Miso*
- Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Mushroom Mixed Deep Fried *Tofu* Fritter
- Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Corm Simmered in Soy Sauce and Sugar

Grilled Dish

Grilled Japanese Beef with Plum Paste Sauce

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 Crab” by additional JPY1,000.

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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LUNCH BASKET

YUZURU COURSE

¥5,500

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Japanese Mustard Spinach and *Enoki* Mushrooms Dressed with Crab Meat
- Grilled Yellowtail Seasoned with *Yuzu* Citrus *Miso*
- Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Mushroom Mixed Deep Fried *Tofu* Fritter
- Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Corm Simmered in Soy Sauce and Sugar

Fried Dish

Tempura

Shrimp, *Maitake* Mushroom and Green Chili Pepper

Grilled Dish

Grilled Japanese Beef with Plum Paste Sauce

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 Crab” by additional JPY1,000.

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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NISHIKI COURSE

¥6,500

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Soup

Crab Dumplings with *Kudzu* Arrowroot Starchy Soup

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Yellowtail Seasoned with *Yuzu* Citrus *Miso* and Lotus Root Pickled in Plum Vinegar

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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TOKIWA COURSE

¥8,500

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Soup

Crab Dumplings with *Kudzu* Arrowroot Starchy Soup

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Japanese Beef with Deep Fried Millet Wheat Gluten and with Plum Paste Sauce

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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OMURO COURSE

¥10,000

Starter

Walnut *Tofu* in *Dashi* Thick Strachy Sauce

Soup

Crab Dumplings with *Kudzu* Arrowroot Starchy Soup

Sashimi

Sashimi of the Day

Grilled Dish

Grilled *Fukui* Salmon Seasoned with *Yuzu* Citrus *Miso* and Lotus Root Pickled in Plum Vinegar

Hot Dish

Ebi Taro, *Daikon* Radish and Ginkgo Nuts in Shrimp Mixed Thick Strachy Sauce

Fried Dish

Assorted *Tempura*

Rice Dish

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

Dessert

Yuzu Citrus Flavored Bracken-starch Dumpling



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WAGYU BEEF SUKIYAKI

¥12,500

Starter

Crab *Miso Tofu* Topped with Crab Meat and Ginger in *Dashi* Thick Strachy 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

Yuzu Citrus Flavored Bracken-starch Dumpling and Seasonal Fruits



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WAGYU BEEF SHABU SHABU

¥12,500

Starter

Crab *Miso Tofu* Topped with Crab Meat and Ginger in *Dashi* Thick Strachy 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

Yuzu Citrus Flavored Bracken-starch Dumpling and Seasonal Fruits



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