

# LUNCH BASKET UTA COURSE

¥3,900

## Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

## Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- *Mizuna* Greens and Salmon Dressed with Mustard
- Grilled Spanish Mackerel Topped with Sesame
- Thinly Sliced Pickled Red Radish
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab and Fried *Tofu* Fritter with Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Simmered with *Dashi* Broth and *Moromi Miso*
- *Kamaboko* Fish Cake

## Fried Dish

Deep Fried Yellowtail and *Ebi* Taro with Grated *Daikon* Radish and Thick *Kudzu* Starchy 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 “Rice with Sea Bream dressed with Sesame” by additional JPY1,000.**

## Dessert

Custard 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

Grilled Sesame *Tofu* in *Dashi* Sauce

### Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- *Mizuna* Greens and Salmon Dressed with Mustard
- Grilled Spanish Mackerel Topped with Sesame
- Thinly Sliced Pickled Red Radish
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab and Fried *Tofu* Fritter with Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Simmered with *Dashi* Broth and *Moromi Miso*
- *Kamaboko* Fish Cake

### Grilled Dish

Smoked Japanese Beef with *Wasabi* Salt and Smoked Soy 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 “Rice with Sea Bream dressed with Sesame” by additional JPY1,000.**

### Dessert

Custard Flavored Bracken-Starch Dumpling



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# LUNCH BASKET

## YUZURU COURSE

¥5,500

### Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

### Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- *Mizuna* Greens and Salmon Dressed with Mustard
- Grilled Spanish Mackerel Topped with Sesame
- Thinly Sliced Pickled Red Radish
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab and Fried *Tofu* Fritter with Wheat Gluten
- Simmered and Glazed Shrimp
- Taro Simmered with *Dashi* Broth and *Moromi Miso*
- *Kamaboko* Fish Cake

### Fried Dish

Deep Fried Yellowtail and *Ebi* Taro with Grated *Daikon* Radish and Thick *Kudzu* Starchy Sauce

### Grilled Dish

Smoked Japanese Beef with *Wasabi* Salt and Smoked Soy 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 “Rice with Sea Bream dressed with Sesame” by additional JPY1,000.**

### Dessert

Custard Flavored Bracken-Starch Dumpling



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# NISHIKI COURSE

¥6,500

## Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

## Soup

Clear Soup with Grilled Yellowtail

## *Sashimi*

*Sashimi* of the Day

## Grilled Dish

Grilled Spanish Mackerel Topped with Sesame and Thinly Sliced Pickled Red Radish

## 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

Custard Flavored Bracken-Starch Dumpling



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# TOKIWA COURSE

¥8,500

## Starter

Grilled Sesame *Tofu* in *Dashi* Sauce

## Soup

Clear Soup with Grilled Yellowtail

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Smoked Japanese Beef with Canola Flowers, *Wasabi* Salt and Smoked Soy Sauce

## 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

Custard Flavored Bracken-Starch Dumpling



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# OMURO COURSE

¥10,000

## Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

## Soup

Clear Soup with Grilled Yellowtail

## Sashimi

*Sashimi* of the Day

## Grilled Dish

Grilled Spanish Mackerel Topped with Sesame  
Dried Persimmon Rolled with Margarine and Thinly Sliced Pickled Red Radish

## Hot Dish

Deep-Fried Free Range Chicken and Deep-Fried *Ebi* Taro Simmered with *Dashi* Broth and Grated *Daikon* Radish

## 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

Custard Flavored Bracken-Starch Dumpling



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# WAGYU BEEF SUKIYAKI

¥12,500

## Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

## 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

Custard Flavored Bracken-Starch Dumpling



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# WAGYU BEEF *SHABU SHABU* ¥12,500

## Starter

Creamy Cod Roe Mixed Sesame *Tofu* in *Dashi* Sauce Topped with *Ponzu* Soy Citrus Jelly and Green Onion

## *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

Custard Flavored Bracken-Starch Dumpling



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