

LUNCH BASKET UTA COURSE

¥3,900

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Assorted Seasonal Dishes

- Sea Bream with Ginger Soy Sauce
- Japanese Mustard Spinach, *Enoki* Mushrooms and Crab Meat in *Dashi* Sauce
- Grilled Yellowtail with *Sansho* Pepper *Miso*
- Young Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab Mixed Deep Fried Fritter
- Wheat Gluten
- Simmered Pumpkin in *Dashi* Sauce with a Touch of Salted Plum

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 JPY1,200.

Dessert

Yuzu Citrus 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* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Assorted Seasonal Dishes

- Sea Bream with Ginger Soy Sauce
- Japanese Mustard Spinach, *Enoki* Mushrooms and Crab Meat in *Dashi* Sauce
- Grilled Yellowtail with *Sansho* Pepper *Miso*
- Young Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab Mixed Deep Fried Fritter
- Wheat Gluten
- Simmered Pumpkin in *Dashi* Sauce with a Touch of Salted Plum

Hot Dish

Shippoumushi

Steamed Egg Custard with *Udon* Noodles, Chicken, Shrimp, *Shiitake* Mushroom, Eel, Millet Wheat Gluten and *Mitsuba* Green

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 JPY1,200.

Dessert

Yuzu Citrus 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

YUZURU COURSE

¥5,500

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Assorted Seasonal Dishes

- Sea Bream with Ginger Soy Sauce
- Japanese Mustard Spinach, *Enoki* Mushrooms and Crab Meat in *Dashi* Sauce
- Grilled Yellowtail with *Sansho* Pepper *Miso*
- Young Lotus Root Pickled in Plum Vinegar
- Japanese Rolled Omelet
- Simmered and Glazed Shrimp
- Wheat Gluten Wrapped in Bamboo Leaf
- Crab Mixed Deep Fried Fritter
- Wheat Gluten
- Simmered Pumpkin in *Dashi* Sauce with a Touch of Salted Plum

Hot Dish

Shippoumushi

Steamed Egg Custard with *Udon* Noodles, Chicken, Shrimp, *Shiitake* Mushroom, Eel, Millet Wheat Gluten and *Mitsuba* Green

Fried Dish

Tempura

Shrimp, *Maitake* Mushrooms and Green 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 JPY1,200.

Dessert

Yuzu Citrus 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.

NISHIKI COURSE

¥6,500

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Soup

Crab Meat Mixed with Mountain Yam Wrapped in *Yuba*

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Yellowtail with *Sansho* Pepper *Miso*
Burdock Root Marinated in Soy Citrus Sauce

Fried Dish

Tempura
Shrimp, *Maitake* Mushrooms and Green Pepper

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 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.

TOKIWA COURSE

¥8,500

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Soup

Crab Meat Mixed with Mountain Yam Wrapped in *Yuba*

Sashimi

Sashimi of the Day

Grilled Dish

Seared Japanese Beef with Grated *Daikon* Radish and *Kudzu*-Thickened Sauce

Fried Dish

Tempura

Shrimp, *Maitake* Mushrooms and Green Pepper

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 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.

OMURO COURSE

¥10,000

Starter

Walnut *Tofu* and Goji Berry in Mustard Flavored *Kudzu*-Thickened Sauce

Soup

Crab Meat Mixed with Mountain Yam Wrapped in *Yuba*

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Yellowtail with *Sansho* Pepper *Miso*

Burdock Root Marinated in Soy Citrus Sauce

Hot Dish

Simmered *Ebi* Taro and Pumpkin with Minced Chicken *Kudzu*-Thickened Sauce

Sakura Shrimp Mixed Wheat Gluten

Ginkgo Nuts

Fried Dish

Tempura

Shrimp, *Maitake* Mushrooms and Green Pepper

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 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.

WAGYU BEEF SUKIYAKI

¥12,500

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Sashimi

Sashimi of the Day

Hot Pot

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

**Japanese Branded Beef “Omi 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 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.

WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Mitsuba Green and Crab Meat with Ginger *Tofu* in Vinegar Sauce and Sesame

Sashimi

Sashimi of the Day

Hot Pot

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

**Japanese Branded Beef “Omi 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 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.