

LUNCH BASKET UTA COURSE

~~¥3,900~~

Anniversary Special Price **¥3,100**

Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

Assorted Seasonal Dishes

- Sea Bream with Soy Sauce
- Stem Lettuce and *Omi* Konjac Dressed with Plum Paste
- Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms, Shrimp and Boiled Egg
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Black Soy Beans
- Smoked Duck with Marinated Onion
- Vegetable Mixed *Tofu* Flitter
- Deep-Fried Taro with *Yuzu* Citrus Peel

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 JPY1,200.

Dessert

Yuba Tofu Skin Mixed 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 Eggplant *Tofu* with Ginger Soy Sauce

Assorted Seasonal Dishes

- Sea Bream with Soy Sauce
- Stem Lettuce and *Omi* Konjac Dressed with Plum Paste
- Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms, Shrimp and Boiled Egg
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Black Soy Beans
- Smoked Duck with Marinated Onion
- Vegetable Mixed *Tofu* Flitter
- Deep-Fried Taro with *Yuzu* Citrus Peel

Grilled Dish

Grilled Japanese Beef with Black Sesame and *Manganji* 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 JPY1,200.

Dessert

Yuba Tofu Skin Mixed Bracken-Starch Dumpling



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LUNCH BASKET

YUZURU COURSE

¥5,500

Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

Assorted Seasonal Dishes

- Sea Bream with Soy Sauce
- Stem Lettuce and *Omi* Konjac Dressed with Plum Paste
- Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms, Shrimp and Boiled Egg
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Black Soy Beans
- Smoked Duck with Marinated Onion
- Vegetable Mixed *Tofu* Flitter
- Deep-Fried Taro with *Yuzu* Citrus Peel

Fried Dish

Tempura

Shrimp, Eggplant and Green Chili Pepper

Grilled Dish

Grilled Japanese Beef with Black Sesame and *Manganji* 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 JPY1,200.

Dessert

Yuba Tofu Skin Mixed Bracken-Starch Dumpling

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NISHIKI COURSE

¥6,500

Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

Soup

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms,
Shrimp and Boiled Egg
Vinegared *Myoga* Ginger and Black Soy Beans

Fried Dish

Assorted *Tempura*

Rice Dish

Seasoned Rice with Mushrooms
Japanese Pickles
Miso Soup

Dessert

Yuba Tofu Skin Mixed Bracken-Starch Dumpling

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TOKIWA COURSE

¥8,500

Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

Soup

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom

Sashimi

Sashimi of the Day

Hot Dish

Grilled Japanese Beef with Black Sesame and *Manganji* Pepper

Fried Dish

Assorted *Tempura*

Rice Dish

Seasoned Rice with Mushrooms

Japanese Pickles

Miso Soup

Dessert

Yuba Tofu Skin Mixed Bracken-Starch Dumpling

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OMURO COURSE

¥10,000

Starter

Grilled Eggplant *Tofu* with Ginger Soy Sauce

Soup

Clear Soup with Vegetable Dumpling and *Daikoku Shimeji* Mushroom

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Salmon Topped with Mayo-Dressed Green Beans, Wood Ear Mushrooms,
Shrimp and Boiled Egg
Vinegared *Myoga* Ginger and Black Soy Beans

Hot Dish

Slow-Braised *Kurobuta* Pork with *Okara* Soy Pulp Starchy Sauce

Fried Dish

Assorted *Tempura*

Rice Dish

Seasoned Rice with Mushrooms
Japanese Pickles
Miso Soup

Dessert

Yuba Tofu Skin Mixed Bracken-Starch Dumpling



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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Matsutake Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce
Sea Urchin

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

Sweet Potato Paste Jelly

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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Matsutake Mushroom, Spinach and Chrysanthemum Flower in *Dashi* Sauce
Sea Urchin

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

Sweet Potato Paste Jelly

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