

Available on Weekdays

LUNCH SET TSUMUGI ¥3,300

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Assorted Seasonal Dishes

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg,
Onion and Ground Sesame

Wheat Gluten Wrapped in Bamboo Leaf

Beef Simmered in Soy Sauce and *Mirin*-Sweet *Sake* with Green Beans

Japanese Rolled Omelet with Spicy Cod Roe

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 Octopus”
by additional JPY1,200.**

Dessert

Matcha Bracken-Starch Dumpling



※The photo is for illustrative purpose only.

***This menu cannot be used in combination with other discounts or special offers.**

Seasonal items are subject to change, based on availability.

We use domestically produced rice only.

LUNCH BASKET UTA

¥3,900

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Assorted Seasonal Dishes

Sea Bream with Japanese Plum Soy Sauce

Beef Simmered in Soy Sauce and *Mirin*-Sweet *Sake* with Green Beans

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg, Onion and Ground Sesame

Japanese Rolled Omelet

Wheat Gluten Wrapped in Bamboo Leaf

Simmered Octopus

Simmered Rolled *Yuba Tofu* with Japanese Pepper

Simmered and Glazed Shrimp

Onion Mixed *Tofu* Flitter

Snow Peas

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 Octopus”.

Dessert

Matcha Bracken-Starch Dumpling



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LUNCH BASKET **KANADE**

¥5,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Assorted Seasonal Dishes

Sea Bream with Japanese Plum Soy Sauce

Beef Simmered in Soy Sauce and *Mirin*-Sweet *Sake* with Green Beans

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg, Onion and Ground Sesame

Japanese Rolled Omelet

Wheat Gluten Wrapped in Bamboo Leaf

Simmered Octopus

Simmered Rolled *Yuba Tofu* with Japanese Pepper

Simmered and Glazed Shrimp

Onion Mixed *Tofu* Flitter

Snow Peas

Grilled Dish

Deep-fried Japanese Beef, Young Potato and Asparagus Simmered in *Dashi* 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 Octopus”.

Dessert

Matcha Bracken-Starch Dumpling



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LUNCH SET SHIKI ¥5,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Assorted Seasonal Dishes

Sashimi of the Day

Simmered Rolled *Yuba Tofu* with Japanese Pepper

Onion Mixed *Tofu* Flitter, Snow Peas

Deep-fried Japanese Beef, Young Potato and Asparagus Simmered in *Dashi* Sauce

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg,
Onion and Ground Sesame

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 Octopus”.

Dessert

Matcha Bracken-Starch Dumpling



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MIBU COURSE

¥7,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Japanese Plum Syrup

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg, Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*

Fried Dish

Assorted *Tempura*

Shrimp, *Shiitake* 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

Dessert

Matcha Bracken-Starch Dumpling



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OMURO COURSE

¥10,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Soup

Clear Soup with Grilled Conger Eel Dumpling and Burdock

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout *Nanban* Style with Marinated in Soy Sauce and *Sake* with Egg,
Onion and Ground Sesame Served with Chinese Yam Pickled with *Wasabi*
and Vinegared *Myoga* Ginger

Grilled Dish

Deep-fried Free-Range Chicken, Young Potato and Asparagus Simmered in *Dashi* Sauce

Rice Dish

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

Dessert

Matcha Bracken-Starch Dumpling



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WAGYU BEEF *SUKIYAKI*

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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WAGYU BEEF *SHABU SHABU*

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Sea Urchin,
Simmered Young Ginger in Japanese Plum Syrup and Water Shield

Sashimi

Sashimi of the Day

Hot Pot

Shabu Shabu: Thinly Sliced *Kyoto Kuroge Wagyu* Beef and Vegetables Cooked in 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

Matcha Bracken-Starch Dumpling and Seasonal Fruits



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