

LUNCH BASKET UTA COURSE

¥3,900

Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Canola Flowers and Wild Greens Dressed with *Unohana* Soy Pulp
- Grilled Salmon with Japanese Pepper
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Salt Steamed Fava Bean
- *Tosa*-Style Bonito-Flavored Bamboo Shoot

Fried Dish

Deep Fried Shrimp, *Shiitake* Mushroom and Canola Flower

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 Bamboo Shoot” by additional JPY1,000.

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Canola Flowers and Wild Greens Dressed with *Unohana* Soy Pulp
- Grilled Salmon with Japanese Pepper
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Salt Steamed Fava Bean
- *Tosa*-Style Bonito-Flavored Bamboo Shoot

Grilled Dish

Grilled Salty-sweet Japanese Beef and Bamboo Shoot with Egg Yolk Sauce and Fine Strips of Leek

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 Bamboo Shoot” by additional JPY1,000.

Dessert

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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LUNCH BASKET

YUZURU COURSE

¥5,500

Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Assorted Seasonal Dishes

- Sea Bream with *Wasabi* and Soy Sauce
- Canola Flowers and Wild Greens Dressed with *Unohana* Soy Pulp
- Grilled Salmon with Japanese Pepper
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Salt Steamed Fava Bean
- *Tosa*-Style Bonito-Flavored Bamboo Shoot

Fried Dish

Deep Fried Shrimp, *Shiitake* mushroom and Canola Flower

Grilled Dish

Grilled Salty-sweet Japanese Beef and Bamboo Shoot with Egg Yolk Sauce and Fine Strips of Leek

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 Bamboo Shoot” by additional JPY1,000.

Dessert

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NISHIKI COURSE

¥6,500

Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout with Japanese Pepper *Tosa*-Style Bonito-Flavored Bamboo Shoot

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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TOKIWA COURSE

¥8,500

Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Salty-sweet Japanese Beef and Bamboo Shoot with Egg Yolk Sauce and Fine Strips of Leek

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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OMURO COURSE

¥10,000

Starter

Cherry Blossom Mixed Sesame *Tofu* in *Dashi* Sauce

Soup

Clear Soup of Bamboo Shoot Dumpling with Wheat Gluten

Sashimi

Sashimi of the Day

Grilled Dish

Grilled Trout with Japanese Pepper *Tosa*-Style Bonito-Flavored Bamboo Shoot

Hot Dish

Spanish Mackerel Topped with Meringue, Bamboo Shoot, *Wakame* Seaweed and Carrot

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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WAGYU BEEF SUKIYAKI

¥12,500

Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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WAGYU BEEF *SHABU SHABU* ¥12,500

Starter

Spring Vegetables and Shrimp Dressed with *Unohana* Soy Pulp

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

Pink Rice Cake Filled with Sweetened Bean Paste, Wrapped in a Salt-preserved Cherry Leaf with Strawberry



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