

LUNCH BASKET UTA COURSE

¥3,900

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Assorted Seasonal Dishes

- Sea Bream with Japanese Plum Soy Sauce
- Beef Simmered in Soy Sauce and *Mirin* (Sweet *Sake*) with Green Beans
- Seasoned-Soy-Marinated Trout
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Simmered Octopus
- Onion Mixed *Tofu* Flitter
- Snow Peas

Fried Dish

Assorted *Tempura*

Shrimp, Young Sweetfish 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 “Grilled Eel Small Rice Bowl” by additional JPY1,200.

Dessert

Matcha Green Tea 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

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Assorted Seasonal Dishes

- Sea Bream with Japanese Plum Soy Sauce
- Beef Simmered in Soy Sauce and *Mirin* (Sweet *Sake*) with Green Beans
- Seasoned-Soy-Marinated Trout
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Simmered Octopus
- Onion Mixed *Tofu* Flitter
- Snow Peas

Hot Dish

Deep-Fried Japanese Beef and Young Potato 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 “Grilled Eel Small Rice Bowl” by additional JPY1,200.

Dessert

Matcha Green Tea Bracken-starch Dumpling



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LUNCH BASKET

YUZURU COURSE

¥5,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Assorted Seasonal Dishes

- Sea Bream with Japanese Plum Soy Sauce
- Beef Simmered in Soy Sauce and *Mirin* (Sweet *Sake*) with Green Beans
- Seasoned-Soy-Marinated Trout
- Simmered and Glazed Shrimp
- Japanese Rolled Omelet
- Wheat Gluten Wrapped in Bamboo Leaf
- Simmered Octopus
- Onion Mixed *Tofu* Flitter
- Snow Peas

Fried Dish

Assorted *Tempura*

Shrimp, Young Sweetfish and Green Chili Pepper

Hot Dish

Deep-Fried Japanese Beef and Young Potato 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 “Grilled Eel Small Rice Bowl” by additional JPY1,200.

Dessert

Matcha Green Tea Bracken-starch Dumpling



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NISHIKI COURSE

¥6,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Soup

Clear Soup with Grilled Conger Eel Dumpling

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinaded Trout and Chinese Yam Pickled with *Wasabi*

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

Matcha Green Tea Bracken-starch Dumpling



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GRILLED EEL COURSE

¥7,000

Starter

Grilled Eel and Cucumber with Vinegar

Additional dish "Grilled Eel Rolled in Japanese Omelet" can be requested at JYP 1,000. Please ask our staff for details.

Rice Dish

Grilled Japanese Eel on Rice

Narazuke (Daikon Radish Pickled with Sake Lees)

Eel Liver Soup

Dessert

Matcha Green Tea Bracken-starch Dumpling



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TOKIWA COURSE

¥8,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Soup

Clear Soup with Grilled Conger Eel Dumpling

Sashimi

Sashimi of the Day

Grilled Dish

Deep-Fried Japanese Beef, Young Potato Simmered in *Dashi* 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

Matcha Green Tea Bracken-starch Dumpling



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OMURO COURSE

¥10,000

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Soup

Clear Soup with Grilled Conger Eel Dumpling

Sashimi

Sashimi of the Day

Grilled Dish

Seasoned-Soy-Marinated Trout and Chinese Yam Pickled with *Wasabi*

Hot Dish

Simmered Lotus Root Rolled in Deep-Fried *Tofu* with Young Potato and Wheat Gluten

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

Matcha Green Tea Bracken-starch Dumpling



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WAGYU BEEF SUKIYAKI

¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

Sashimi

Sashimi of the Day

Hot Pot

Sukiyaki: *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 Green Tea Bracken-starch Dumpling
and Seasonal Fruits



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WAGYU BEEF *SHABU SHABU* ¥12,500

Starter

Ginger Sesame *Tofu* in *Dashi* Sauce with Simmered Young Ginger in Sweet Syrup

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 “*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 Green Tea Bracken-starch Dumpling and Seasonal Fruits



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