

# LUNCH BASKET UTA COURSE

¥3,900

## Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

## Assorted Seasonal Dishes

- Grilled Sea Bream with *Ponzu* Soy-Citrus Sauce and Green Onion
- Scallop, *Mizuna* Greens and Bell Pepper in *Dashi* Sauce
- Grilled Sea Bass
- Japanese Rolled Omelet
- Wax Myrtle Simmered in Wine
- Steamed Soybeans
- Wheat Gluten Wrapped in Bamboo Leaf
- Snow Peas
- Simmered and Glazed Shrimp
- Wheat Gluten

## Fried Dish

*Tempura*

Shrimp, Pumpkin 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup



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

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

### Assorted Seasonal Dishes

- Grilled Sea Bream with *Ponzu* Soy-Citrus Sauce and Green Onion
- Scallop, *Mizuna* Greens and Bell Pepper in *Dashi* Sauce
- Grilled Sea Bass
- Japanese Rolled Omelet
- Wax Myrtle Simmered in Wine
- Steamed Soybeans
- Wheat Gluten Wrapped in Bamboo Leaf
- Snow Peas
- Simmered and Glazed Shrimp
- Wheat Gluten

### Hot Dish

Grilled Japanese Beef and *Kujo Negi* Leek with Sesame 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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# LUNCH BASKET

## YUZURU COURSE

¥5,500

### Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

### Assorted Seasonal Dishes

- Grilled Sea Bream with *Ponzu* Soy-Citrus Sauce and Green Onion
- Scallop, *Mizuna* Greens and Bell Pepper in *Dashi* Sauce
- Grilled Sea Bass
- Japanese Rolled Omelet
- Wax Myrtle Simmered in Wine
- Steamed Soybeans
- Wheat Gluten Wrapped in Bamboo Leaf
- Snow Peas
- Simmered and Glazed Shrimp
- Wheat Gluten

### Fried Dish

*Tempura*

Shrimp, Pumpkin and Green Chili Pepper

### Hot Dish

Grilled Japanese Beef and *Kujo Negi* Leek with Sesame 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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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 JPY 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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# NISHIKI COURSE

¥6,500

## Starter

Japanese Pumpkin *Tofu* with Miso-Flavored Minced Chicken

## Soup

Clear Soup with Corn Dumpling and White Wood Ear Mushroom

## *Sashimi*

*Sashimi* of the Day

## Grilled Dish

Grilled Sea Bass with Mustard Lotus Root

## 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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# TOKIWA COURSE

¥8,500

## Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

## Soup

Clear Soup with Corn Dumpling and White Wood Ear Mushroom

## Sashimi

*Sashimi* of the Day

## Hot Dish

Grilled Japanese Beef and *Kujo Negi* Leek with Sesame 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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# OMURO COURSE

¥10,000

## Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

## Soup

Clear Soup with Corn Dumpling and White Wood Ear Mushroom

## *Sashimi*

*Sashimi* of the Day

## Grilled Dish

Salt-Grilled Sweetfish with Mustard Lotus Root and Water Pepper Vinegar

## Hot Dish

Grilled Free Range Chicken and *Kujo Negi* Leek with Sesame 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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup



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# WAGYU BEEF *SUKIYAKI*

¥12,500

## Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

## *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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

Seasonal items are subject to change, based on availability.  
We use domestically produced rice only.



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# WAGYU BEEF *SHABU SHABU*

¥12,500

## Starter

Japanese Pumpkin *Tofu* with *Miso*-Flavored Minced Chicken

## *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

*Mineoka* Milky *Tofu* with Brown Sugar Syrup

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