

Lunch Menu

Pasta Lunch Set

Please choose your beverage
from the lunch drink options below.
Additional items are also available for order.

Salad
Pasta
(Asari Clam and Bottarga with Lemon Cream)
Bread
Drink

¥ 2,300

Chef's Whim Set

Please choose your beverage
from the lunch drink options below.
Additional items are also available for order.

Salad
Today's Main
(Ask staff)
Bread
Drink

¥ 2,480

Lunch Course

Please choose your main dish from the options
on the right page, and your beverage
from the lunch drink options below.

Appetizers
Soup
Choice of Main Dish
(Fish / Pork / Beef)
Bread
Dessert

¥ 3,250

Lunch Full Course

[Limited Quantity] Last order at 2:00 PM.
Please choose your beverage
from the lunch drink options below.

Appetizers
Soup
Fish Dish
Meat Dish
Bread
Dessert

¥ 4,950

Lunch Drink

- Coffee (Hot / Iced)
- Tea (Hot / Iced)
- Hojicha Tea (Hot / Iced)
- 'Kibou no Shizuku' Apple Juice (Aomori)
- Homemade Craft Cola
- Homemade Ginger Ale

Additional Menu

- Today's Pasta (Half) ¥660
- Today's Dessert ¥300
- Seasonal Soup ¥300

Choice of Main Dish

Fish

Roasted Fresh Fish with Mushroom Puree and Sauteed Mushrooms

Grilled miso-marinated fresh fish, perfectly charred and tender,
served with a mushroom and porcini sauce,
accompanied by sautéed mushrooms.

Amamiso (Meitou Miso, Okayama)

Pork

Grilled Yamagata Pork with Black Vinegar and Soy Vinaigrette

Grilled pork shoulder, slow-cooked to a tender finish,
served with a light black vinegar and soy vinaigrette, accompanied
by a warm salad of root vegetables and pumpkin, along with spiced pumpkin purée.

Dark Soy Sauce (Takatori Shoyu, Okayama)

Beef

Grilled Premium Beef with Walnut and Wasabi Puree, Served with Seasonal Vegetables + ¥1,100

Enjoy the chef-selected premium beef enhanced with a sauce blending
the sweetness of soy sauce, the aroma of wasabi, and the nutty flavor
of walnuts. This combination accentuates the beef's deliciousness.

Dark Soy Sauce (Takatori Shoyu, Okayama)

Special Course

[Reservation Required] Special Lunch Course
How about for anniversaries or special occasions?
Advance reservation is required up to 3 days in advance.

Approximately 8 courses

Includes a toast drink
(Sparkling wine / Soft drink)

¥ 9,000

*All prices include consumption tax. There is no separate service charge.

A la carte

Salad & Appetizer

Assorted Appetizers (5 kinds)	¥ 1,000
Salad	¥ 800
Homemade Pâté	¥1,000
Chef's Special Soft Homemade Ham	¥ 7,900
Olives	¥ 500
Appetizers of the Day (Ask staff)	¥ 500

Pasta

Today's Pasta	¥ 1,500
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Main Dish

*Please note that there may be a slight delay in preparing these dishes.

Grilled Select Beef with Walnut Paste and Wasabi Soy Sauce	¥ 3,200
Grilled Yamagata Pork with Black Vinegar and Soy Vinaigrette	¥ 2,000
Roasted Fresh Fish with Mushroom Puree and Sauteed Mushrooms	¥ 2,000
Asari Clam and Bottarga with Lemon Cream Pasta	¥ 1,500