

Lunch Menu

December & January

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 or Pork)
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

Fish

Roasted Fresh Fish

Pilaf with Mixed Grains and Champignon Mushrooms sauce

A dish where fresh fish, marinated in miso that has been aged longer to enhance its sweetness and umami, is roasted to a fragrant, tender perfection. It is served with a creamy sauce made from Champignon de Paris mushrooms and accompanied by pilaf with mixed grains.

Amamiso (Meitou Miso, Okayama)

Pork

Grilled Yamagata Pork, served with a Japanese-style sauce ravigote made with black vinegar and soy sauce

The pork shoulder roast is gently cooked at a low temperature for a tender, moist texture, then grilled to perfection. It is served with a herb-infused sauce accented with black vinegar and soy sauce, accompanied by a purée of potatoes in the style of aligot, flavored with seasonal vegetables and cheese.

Dark Soy Sauce (Takatori Shoyu, Okayama)

Lunch Drink

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