



Lunch Set Green Leaves ¥ 2,400

Tempura : Broad Beans, Shrimps and Maitake Mushrooms

Sashimi : Tuna and Japanese Yam with Wasabi Sauce

Braised Butterbur, Small Bamboo Shoot and Freeze-drying Tofu

Salty Plum Mixed Shredded Semi-Dry Radish, Cucumber,

Cylindrical Fish Mousse and Enoki Mushrooms

Boiled Pork and Salad with Onion Dressing

Cooked Rice with Bamboo Shoots

Fish Mousse with Cherry Blossoms Petal in Clear Soup

Japanese Orange and Grapefruits Sherbet

Coffee or Tea

Tax and service charge included.



May Lunch Couse

Reservation Required
until 5 pm the day before



Koiki ¥ 4,900

First Dish Braised Octopus with Salted Plum Jelly

Sashimi Sashimi of the Day

*Boiled Dish Japanese Yam Steamed Bun with Minced Shrimp
Green Peas Sauce*

Grilled Dish Miso Rice Malt Grilled Salmon Trout

Fried Dish Mixed Tempura of Shrimps and Broad Beans

*Rice Cooked Rice with Bamboo Shoots
Fish Mousse with Cherry Blossoms Petal in Clear Soup*

*Dessert Japanese Orange and Grapefruits Sherbet
Coffee or Tea*

Tax and service charge included.