

[Weekday Lunch Menu]

11:30-14:30 [13:30 last order]

| *Omusubi set meal* 1,500 | | *MARUYAMA set meal* 2,300 |

Your Choice of Two Omusubi
Tonjiru (Pork Miso Soup)
Thick Japanese Omelette
Today's Side Dish
Pickles

Your Choice of Two Omusubi
Your Choice of Main Dish
Tonjiru (Pork Miso Soup)
Thick Japanese Omelette
Today's Side Dish
Pickles

| *Short Course* 4,000 | *Reservation required, last order 13:00

Appetizer

Squid Tartare with Charcoal-Infused Mayonnaise and Rice Chips
Tomato and Burrata

Cold Dish

A Colorful Assortment of Seasonal Vegetables

Main Dish

Charcoal-Grilled Chicken with New Onion Purée and Green Chili Miso
Fritto of Sea Bream and Japanese Yam with Rapeseed Blossom Sauce
Today's Omusubi
Pickles
Miso Soup with Shijimi Clams

[*Today's Omusubi*]

- Salted Onigiri with First-Harvest Nori
- Grilled Mackerel with Za'atar
- Charcoal Chicken Soboro with Soy-Marinated Egg Yolk
- Sake Lees Mentaiko with Cultured Butter
- Seaweed and Kelp Tsukudani with Horseradish
- Ume-Katsuo

Please choose a main dish from the following

- Japanese fried chicken with grated daikon and ponzu
- Additive-Free Mirin-Dried Mackerel from Izu
- Today's sashimi platter

| *Lunch Course* 6,000 | *Reservation required, last order 13:00

Appetizer

Squid Tartare with Charcoal-Infused Mayonnaise and Rice Chips
Tomato and Burrata

Cold dish

A Colorful Assortment of Seasonal Vegetables

Boxed meal

Charcoal-Grilled Tajima Beef with New Onion Purée and Green Chili Miso
Red Prawn and Wakame Seaweed with Sanbaizu Vinegar Jelly
Fritto of Sea Bream and Japanese Yam with Rapeseed Blossom Sauce
"Midori no Tanuki" Chilled Tofu with Parsley Tenkasu and Avocado

Main dish

Today's Omusubi
Pickles
Miso Soup with Shijimi Clams

Sweets

Mamekan with Sake Lees Gelato [Abe Sake Brewery, Niigata]
Roasted Green Tea

[Weekend / Holiday Lunch Menu]

11:30-14:30 [13:00 last order]

| *Lunch Course* 6,000 |

Appetizer

Squid Tartare with Charcoal-Infused Mayonnaise and Rice Chips
Tomato and Burrata

Cold dish

A Colorful Assortment of Seasonal Vegetables

Boxed meal

Charcoal-Grilled Tajima Beef with New Onion Purée and Green Chili Miso
Red Prawn and Wakame Seaweed with Sanbaizu Vinegar Jelly
Fritto of Sea Bream and Japanese Yam with Rapeseed Blossom Sauce
"Midori no Tanuki" Chilled Tofu with Parsley Tenkasu and Avocado

Main dish

Today's Omusubi
Pickles
Miso Soup with Shijimi Clams

Sweets

Mamekan with Sake Lees Gelato [Abe Sake Brewery, Niigata]
Roasted Green Tea

| *Short Course* 4,000 |

Appetizer

Squid Tartare with Charcoal-Infused Mayonnaise and Rice Chips
Tomato and Burrata

Cold Dish

A Colorful Assortment of Seasonal Vegetables

Main Dish

Charcoal-Grilled Chicken with New Onion Purée and Green Chili Miso
Fritto of Sea Bream and Japanese Yam with Rapeseed Blossom Sauce
Today's Omusubi
Pickles
Miso Soup with Shijimi Clams