



## LUNCH MENU

飲み物

### Beverages

HOUSE JAPANESE TEA	\$ 5 <i>Refillable (Per Pax)</i>
SENJO JUNMAI DAIGINJO “FULL MOON”	\$ 5 2 <i>(180ml pour)</i>
SHIRASAGI NO SHIRO KIMOTO JUNMAI GINJO	\$ 5 2 <i>(180ml pour)</i>
IMAYO TSUKASA JUNMAI	\$ 5 6 <i>(300ml pour)</i>
TOKO JUNMAI GINJO GENSHU	\$ 6 2 <i>(300ml pour)</i>
KIRIN DRAUGHT	\$ 1 2 <i>(Half Pint)</i>
	\$ 1 8 <i>(Full Pint)</i>

- ランチセット・  
**Hitsumabushi Style**  
*Japanese White Rice | Condiments to Accompany*  
*Chawanmushi*
- **Chirashi Style**  
*Chirashi Don | Chawanmushi*

前菜  
Starter  
(choose 1)

**MOMOTARO CHEESE (Veg)**  
Japanese Fruit Tomato | Miso Cheese | Fennel | Nori Rice Puff

**SHIMA AJI CRUDO**  
Ponzu | Shiso Infused Tomato | Flying Fish Roe

---

メインコース Main (choose 1)	<b>YASAI (Veg)</b> Teppanyaki Assorted Vegetables	\$ 55
	<b>UNAGI</b> Chargrilled Eel with Sweet Soy Sauce-Based Glaze	\$ 65
	<b>KOJI CHICKEN</b> Free-Range Chicken with Koji Marinade	\$ 65
	<b>BUTA KASHIRA</b> Pork Jowl with Pineapple Marinade	\$ 70
	<b>GINDARA</b> Chargrilled Black Cod	\$ 85
	<b>WAGYU SHORT RIB</b> Miso Garlic Marinated Wagyu	\$ 95

---

デザート  
Dessert

**VANILLA PUDDING**  
Madagascar Bourbon Vanilla Bean Custard | Seasonal Fruits | Yuzu Sorbet