

うなとろ丼膳
Grilled eel Rice bowl Special

きょうの小鉢2品
Today's Two Side Dish

うなとろ丼
Grilled eel rice bowl

茶碗蒸し
Steamed egg custard

お吸い物、おつけもの
Soup, Pickles

くだもの
Fruit

(+¥850 野菜の天ぷら)

(You can add crispy tempura to each dish for additional ¥760)

¥4,900

きょうのおかず

きょうのお膳 A
Today's Special, Option A

きょうの小鉢2品
Today's Two Side Dish

<下記のメイン料理からお選びください>
Choice of Entrée

初夏の野菜と肉団子のトマト煮込み
Simmered Early summer vegetable and Meatball with tomato sauce

三元豚のヒレカツ
Sangenton tender pork cutlet

茄子さわらの冷たい煮もの胡麻のソースで
Simmered Eggplant and Mackerel with Sesame sauce

茶碗蒸し
Steamed egg custard

ご飯、みそ汁、おつけもの
White rice, Miso Soup, Pickles

くだもの
Fruit

(+¥850 野菜の天ぷら)

(You can add crispy tempura to each dish for additional ¥760)

¥2,900

きょうのお膳 B
Today's Special, Option B

ごぼうの煮物
Simmered Gobo in soy sauce

きょうの小鉢3品
Today's Three Side Dish

国産牛ロースの炭火焼き、黒胡椒風味
Charcoal grilled Japanese beef tenderloin with black pepper

ご飯、みそ汁、おつけもの
White rice, Miso Soup, Pickles

生湯葉黒蜜抹茶きな粉かけ
Soft Yuba with rich brown sugar syrup and authentic Matcha,
sprinkled roasted soybean flour

(+¥850 野菜の天ぷら)

(You can add crispy tempura to each dish for additional ¥760)

¥3,900