



LUNCH MENU

飲み物

Beverages

HOUSE JAPANESE TEA	\$ 5 <i>Refillable (Per Pax)</i>
SENJO JUNMAI DAIGINJO "FULL MOON"	\$ 52 <i>(180ml pour)</i>
SHIRASAGI NO SHIRO KIMOTO JUNMAI GINJO	\$ 52 <i>(180ml pour)</i>
IMAYO TSUKASA JUNMAI	\$ 56 <i>(300ml pour)</i>
TOKO JUNMAI GINJO GENSHU	\$ 62 <i>(300ml pour)</i>
KIRIN DRAUGHT	\$ 12 <i>(Half Pint)</i>
	\$ 18 <i>(Full Pint)</i>

ランチセット

Hitsumabushi Style Set Lunch

Includes a Starter, Chawanmushi, Main and Japanese Sweet

Chirashi Style Set Lunch

Includes a Starter, Chawanmushi, Main and Japanese Sweet

前菜 **MOMOTARO CHEESE (Veg)**

Starter
(choose 1)
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 **YASAI (Veg)**

Main
(choose 1)
Teppanyaki Assorted Vegetables

\$55

UNAGI

Chargrilled Eel with Sweet Soy Sauce-Based Glaze

\$65

KOJI CHICKEN

Free-Range Chicken with Koji Marinade

\$65

BUTA KASHIRA

Pork Jowl with Pineapple Marinade

\$70

GINDARA

Chargrilled Black Cod

\$85

WAGYU SHORT RIB

Miso Garlic Marinated Wagyu

\$95

Hitsumabushi Style Set Lunch

How To

1. Divide the hitsumabushi in the bowl into four equal parts crosswise
2. Place the first quarter into a separate empty bowl and savour it with a light sprinkle of salt
3. Drizzle shoyu over the second quarter and mix it well
4. Mix the third quarter thoroughly with the selection of condiments
5. Finally, pour dashi over the fourth quarter and relish its distinctive taste