

# Steak Lunch 4800 Sep

## ~Starter~

Deep-fried Tofu mixed with thinly sliced vegetables,  
Shungiku, Yellow crown daisy, Red radish sprout,  
served with Minced beef starchy sauce and Ginger

## ~Soup(Owan)~

Clear soup  
Pike conger, Egg-Tofu, Japanese vegetable 'Tsuruna' and Yuzu

## ~Sashimi~

2 kinds of sashimi

## ~Grilled dish~

Japanese beef steak served with Chili sauce and Salt  
Fresh salad

## ~Meal~

Rice and miso soup

## ~Dessert~

### ★1st Anniversary Special★

wafer cake stuffed with sweet bean jam

\* The contents will vary depending on the day's produce \*

\* Tax NOT included \*

# Lunch BENTO 5,000 Sep

## ~Starter~

Deep-fried Tofu mixed with thinly sliced vegetables,  
Shungiku, Yellow crown daisy, Red radish sprout,  
served with Minced beef starchy sauce and Ginger

## ~Soup(Owan)~

Clear soup

Pike conger, Egg-Tofu, Japanese vegetable 'Tsuruna' and Yuzu

## ~Sashimi~

2 kinds of sashimi

## ~Grilled dish~

Grilled Autumn Salmon with Japanese Leek and Miso sauce

## ~Fried dish~

Deep-fried slices of Lotus root with a filling Shrimp dumpling,  
small sweet green pepper served with Salt

## ~Simmered dish~

HYUGA-Chicken and vegetables stew in traditional KAGA Style  
Awa-fu, Sudare-fu ,Maitake mushroom, Greens, and Wasabi

## ~Vinegard dish~

Spaghetti Squash, Cucumber, Shiitake-mushroom,  
Large prawn dressed with sesame vinegar sauce

## ~Today's rice or noodles~

Handmade buckwheat noodles served with clear Soba soup made from Salt and Kelp

or

EDOSANDO-GOHAN

Rice with preservable food boiled down in soy sauce

## ~Dessert~

★1st Anniversary Special★

wafer cake stuffed with sweet bean jam

\* The contents will vary depending on the day's produce \*

\* Tax NOT included \*

# Lunch Course 8,000 Sep

## ~Starter~

Steamed Fig steeped in sake, Shungiku leaf, Yellow crown daisy  
Large prawn dressed with sesame and miso sauce

## ~Soup(Owan)~

Grated Pumpkin Soup  
Barracuda, Eggplant, Pine nuts, Japanese vegetable 'Tsuruna' and Yuzu

## ~Sashimi~

3 kinds of sashimi

## ~Seasonal side dish~

Broiled Saury in Teriyaki sauce, Red stem of taro,  
Walnut and minced fish dumpling,  
Japanese vegetable 'Mibuna and Shimeji mushroom mixed with Tofu dressing  
Ball-shaped Big-eye porgy-Sushi, Sweet potato twists,  
Parent sweetfish rolled with Kelp, Lotus root cracker and Ginkgo nut

## ~Simmered dish~

Deep-fried Tofu mixed with thinly sliced vegetables,  
Shungiku, Yellow crown daisy, Red radish sprout,  
served with Minced beef starchy sauce and Ginger

## ~Vinegard dish~

Hair crab, Basella alba dressed with Ginger vinegar sauce

## ~Today's rice or noodles~

Handmade buckwheat noodles served with clear Soba soup made from Salt and Kelp  
or

EDOSANDO-GOHAN

Rice with preservable food boiled down in soy sauce

## ~Dessert~

### ★1st Anniversary Special★

Wafer cake stuffed with Sweet bean jam

\* The contents will vary depending on the day's produce \*

\* Tax NOT included \*

# Lunch Course 16,000 Sep

## ~Starter~

Kelp flavored Big-eye porgy, Dried sea cucumber ovary,  
Japanese vegetable 'Kinjiso' from Kaga, Basella alba and ginger

## ~Seasonal appetizer~

Steamed Large prawn, Sudare-fu, Japanese vegetable 'Mibuna' mixed with Tofu dressing in Citrus bowl,  
Simmered Parent sweetfish rolled with Kelp, Grilled Barracuda-sushi,  
Jellied eggwash and Fried Ginkgo nut

## ~Soup(Owan)~

Grated Lotus root Soup  
Deep-fried Tofu mixed with Pike conger and Shredded vegetables,  
Carrot, wood ear mushroom and Yellow Crown Daisy  
Japanese vegetable 'Tsuruna' and Yuzu

## ~Sashimi~

Kelp flavored Sevenband grouper, Kelp flavored Japanese ivory-shell and Sweet Shrimp

## ~Seasonal dish~

Grilled Northern great tellin Minced Shimeji starchy sauce with Lemon,  
Grilled Red pumpkin, Okura and Eggplant in Hoba leaf served with miso sauce

## ~Fried dish~

Deep-fried Right-eye flounder  
Bonito broth

## ~Simmered dish~

Duck and vegetable stew in traditional Kaga Style  
Maitake mushroom, Greens,  
ISHIKAWA-taro, Awa-fu and Wasabi

## ~Today's rice or noodles~

Handmade buckwheat noodles served with clear Soba Soup made from Salt and Kelp  
or  
Fine wheat noodles served in hot soup with Pickled Plum

## ~Dessert~

KANAZAWA-Anmitsu with Fig and Muscat

\* The contents will vary depending on the day's produce \*