

❖ lunch course of the month ❖

appetizer

teriyaki chicken salad with garlic oil dressing
鶏照り焼きのサラダ 醤油とガーリックオイルのソース

or

nigiri-sushi accompanied with sushi chef's appetizer of the day
寿司長の前菜 (小鉢二品とにぎり寿司)

or

assorted sashimi (a selection of three kinds of seasonal fresh raw fish)
刺身三種盛り

main dish

grilled organic pork with miso, accompanied with
rice, miso soup and pickles
オーガニックポークの味噌漬け焼き ご飯・味噌椀・香の物付

or

sea bream tempura with citrus flavoured thick vegetable sauce,
accompanied with rice, miso soup and pickles
鯛の唐揚げ ゆずの香りの野菜あんかけ ご飯・味噌椀・香の物付

or

assorted nigiri-sushi and rolled sushi accompanied with clear soup
寿司盛合せ 吸物椀付

dessert

home made almond jelly made with soy milk
自家製 豆乳の杏仁豆腐

or

afogato (vanilla ice cream in espresso coffee)
アフオガート (バニラアイスクリーム エスプレッソコーヒーかけ)

or

assorted fruit
フルーツ盛合せ

£22.00

*service charge included

