

chef's suggestion

mitsukoshi-bento

£17.00

sashimi, tempura, nimono and fruit in a lunch-box served with rice, miso soup and pickles

mitsukoshi salad of the month

£8.90

teriyaki chicken salad with garlic oil dressing

dessert of the month

£5.00

home made almond jelly made with soy milk, green tea crepe with strawberry and sweet red beans

weekly set lunch <mon. to sat.>

£12.00

<1st to 6th>

a noodle soup with prawn and vegetable tempura, accompanied with sweet tofu sushi and pickles.

<8th to 13th>

chopped fresh salmon and spring onion on a bowl of rice, chef's appetizer of the day, accompanied with miso soup and pickles.

<15th to 20th>

simmered tuna with a ginger soy sauce cooked with rice, a buckwheat noodle soup, accompanied with pickles.

<22nd to 27th>

japanese style vegetable and beef curry, accompanied with tofu salad, miso soup, and pickles.

<29th to 3rd april>

simmered king fish with soy sauce and vegetable tempura, accompanied with rice, miso soup and pickles.

* sunday exclusive *

yokubari lunch-set

《20sets only》

£18.00

petit chirashi sushi, tempura, cold buckwheat noodles, clear soup and fruit

*all prices are inclusive of service charge.