

❖ lunch course of the month ❖

appetizer

thinly sliced poached scotch beef on leaf salad with sesame dressing

牛しゃぶしゃぶサラダ仕立て 胡麻ドレッシング

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

crispy fried stone bass with thick vinegar sauce,

accompanied with rice, miso soup and pickles

ストーンバスの唐揚げ 黒酢あんかけ ご飯・味噌椀・香の物付

or

grilled ibelian pork with citrus soy sauce or japanese pepper sauce,

accompanied with rice, miso soup and pickles

イベリコ豚のグリル おろしポン酢 または 山椒ソース 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 sesame panna cotta

自家製 黒胡麻のパナコッタ

or

afogato (vanilla ice cream in espresso coffee)

アフォガート (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

