

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

thinly sliced poached scotch beef on leaf salad with sesame dressing

dessert of the month

£5.00

home made sesame panna cotta & strawberry and condensed milk granita

weekly set lunch <mon. to sat.>

£12.00

<1st to 3rd>

cold noodle soup with seaweed, organic pork cutlet with miso sauce on a bowl of rice, accompanied with pickles.

<5th to 10th>

crispy fried mackerel with citrus soy dressing and steamed chicken with a sesame soy sauce, accompanied with rice, miso soup and pickles.

<12th to 17th>

chopped fresh salmon and spring onion on a bowl of rice and cold noodle in soup, accompanied with pickles.

<19th to 24th>

simmered tuna with ginger soy sauce cooked with rice and cold buckwheat noodle in soup, accompanied with pickles.

<26th to 31st>

stir fried thin sliced pork loin with soy ginger dressing and chef's appetizer of the day, 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.