

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

crispy fried king prawn dressed with seaweed on a bed of leaf salad with a soy dressing

dessert of the month

£5.00

home made yuzu citrus jelly and green tea ice cream with brown sugar syrup

weekly set lunch <mon. to sat.>

£12.00

<1st to 4th>

prawn and vegetable tempura with a thick sweet soy sauce and a buckwheat noodle soup, accompanied with pickles.

<6th to 11th>

fresh fish and shellfish (sashimi) and crispy fried soy chicken, accompanied with rice, miso soup and pickles.

<13th to 18th>

crispy fried oyster and a vegetable and pork miso soup, accompanied with rice and pickles.

<20th to 25th>

a salmon and seaweed rice and a noodle soup, accompanied with pickles.

<27th to 3rd mar.>

grilled salmon with a yuzu citron and crispy fried tofu with a minced chicken sauce, 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.**