



feb 2012

❖ lunch course of the month ❖

appetizer

assorted sashimi (a selection of seasonal fresh raw fish)

おすすめ刺身 三種盛り

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

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

キングブラウンの磯辺揚げ サラダ仕立て

main dish

soft shell crab and vegetable tempura,
accompanied with rice, miso soup and pickles

ソフトシェルクラブと彩野菜の天婦羅 ご飯・味噌椀・香の物付

or

scotch beef steak with a grated radish and citrus dressing,
accompanied with rice, miso soup and pickles

スコッチビーフのステーキ 卸しポン酢 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

green tea ice cream with brown sugar sauce

抹茶のアイス 黒蜜掛け

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

