

## Lunch course "Shikisaika"

4,000 yen per person

\*Minimum order from two

### Menu

Assortment of five kinds of appetizers

Aosa seaweed soup

\*Can be changed to shark fin and mushroom soup for an additional 1,500 yen (no discount)

Lightly fried salted scallops

Fried rice cakes with mixed bean paste and fragrant fried mountain vegetables

Spicy steamed Aori-squid with pickled greens and rape blossoms

Fried rice with Sakura-shrimp and spring cabbage or Spicy dandan noodles

Strawberry pudding

## Lunch course "Hisui"

6,500 yen per person

\*Minimum order from two

### Menu

Assorted five kinds of appetizers

Aosa seaweed soup

\*Can be changed to shark fin and mushroom soup for an additional 1,500 yen (no discount)

Spicy fried Amakusa kuruma prawns

Steamed lime-scented scallops with rape blossoms

Hui Guo Rou (Twice-Cooked Pork) with Kuma-mura  
Isshochi red pork and spring cabbage

Fried rice with crab meat and lettuce or Gomoku noodle soup

Dessert