

## Lunch course "Shikisaika"

4,000 yen per person

\*Minimum order from two

### Menu

Assorted Five Appetizers

Chawanmushi with Sakura Shrimp and Century Egg,  
garnished with Nanohana

Spiced Vegetable Fritters

Stir-fried Aori Squid with Fermented Tofu

Shrimp in Tomato Chili Sauce

Fried Rice with Clams and Watercress or Spicy Dan Dan  
Noodles

Lemon Almond Tofu with Sakura Bean Paste-filled Sesame  
Balls

## Lunch course "Hisui"

6,500 yen per person

\*Minimum order from two

### Menu

Assorted Five Appetizers

Crab Meat and Watercress Soup

Spring Rolls and Cantonese Shumai with Fried Mountain  
Vegetables

Stir-fried Scallops, Cuttlefish, and Water Lily Greens in XO  
Sauce

Sweet and Sour Pork with Kumamoto Village Red Pork and  
Zhenjiang Vinegar

Fried Rice with Sakura Shrimp, Bamboo Shoots, and  
Rapeseed Flowers or Noodles with Shrimp and Clams in  
Broth

Dessert