

## Weekdays Only Lunch

**Tempura Gozen "Tokimeguri"** 3,500 yen

"Just right lunch" where you can enjoy delicious seasonal dishes mainly tempura.

Appetizer, Tempura, 2 types of small bowls, Rice, Dessert

*\*Limited to 10 meals per day \*Not eligible for discount*

**"Tuna Zuke-don"** 4,000 yen

**"Wagyu Amiyaki-don"** 4,000 yen

2 types of small bowls, Dashimaki Tamago, Donburi, Pickles, Miso soup, Dessert

## Lunch

*Until Tuesday, June 16th*

**Seasonal Gozen "Hana Tebako"** 4,600 yen

Like a hand-held box filled with flowers, you can enjoy a variety of delicious seasonal delicacies little by little.

Appetizer: Corn Tofu, Komatsuna Ohitashi, Pickled Tuna

Warm Dish: Winter Melon Manju, Boiled Anago Inkomi

Box Platter: Jade Eggplant, White Boiled Egg, Chicken Salt Koji Grilled

Paprika Sweet Vinegar Pickled, Bitter Gourd Tosa-ae

Grilled Nagaimo, Pumpkin, Carrot, Greenery, Okra Sesame Dressing

Suzuki with Sansho Oil Grilled, New Lotus Root Kinpira

Fried Dish: Shrimp and Young Corn Tempura, Zucchini Okaki-age, Sansho Salt

Rice: Cooked Rice with New Ginger and New Burdock, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: Watermelon Juice, Vanilla Ice Cream, Mizu Yokan

*Limited Time! June 18th (Thu) - July 31st (Fri)*

**Tanabata Gozen** 4,800 yen

Enjoy the early summer atmosphere, starting with colorful appetizers like "Amanogawa Tofu," a simmered dish resembling the Milky Way with five-colored somen, and the arrival of summer with seasonal 鱧 (pike conger).

Appetizer: Edamame Tofu, Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Sea Bream, Horse Mackerel with Plum Dressing

Chilled Dish: Tanabata Somen, Fried Summer Vegetables in Broth

Hassun: White Fish Nanbanzuke, Star Fruit

Steamed Chicken with Green Onion and Salt Sauce, Taro Stem with Sesame Dressing, Winter Melon Soboro An-kake

Shrimp, New Burdock and Onion Kakiage, Suzuki Yuenyaki, Myoga

Warm Dish: Pike Conger and Tomato Tamaji Steamed

Rice: Cooked Rice with Corn

Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: Anmitsu

**Lunch Kaiseki "Shizuka" 6,000 yen**

Appetizer: Corn Tofu, Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Sea Bream, Horse Mackerel with Plum Dressing

Simmered Dish: Winter Melon Puree, Crab Shinjo

Grilled Dish: Suzuki Salt Grilled

Between Dishes: Chilled Soy Milk Steamed, Dashi Jelly

Main Dish: Pike Conger and Asparagus Tempura Roll

Rice: Cooked Rice with New Ginger and New Burdock, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: White Peach Blancmange

**Kuroge Wagyu Gozen Lunch Set 8,000 yen**

Appetizer: Corn Tofu, Octopus and Okra, Delicious Vinegar, White Fig Dressing

Sashimi: Pickled Tuna

Warm Dish: Winter Melon Manju, Boiled Anago Inkomi

Main Dish: Kuroge Wagyu Salt Grilled

Rice: White Rice, Yumeshizuku from Saga Prefecture

Pickles: Assortment of three types

Soup: Miso Soup

Dessert: White Peach Blancmange