Weekday Lunch (lunch available on weekdays only)

Tempura Set "Tokimekuri" — ¥3,500

Appetizer, tempura, two small side dishes, rice, dessert

*Limited to 10 servings per day *Not eligible for discounts

Kappo Counter "Kozue"

Kappo Cuisine "Yoshino" — ¥5,000

-Sakizuke (appetizer): Sesame tofu

-Nakachoko (small bowl): Persimmon, shiitake mushroom with sesame dressing

-Agemono (fried): Deep-fried ebi-imo (taro) with kunebu

-Tsukuri (sashimi): Marinated yellowtail, wasabi

-Mushimono (steamed): Lotus root manju, chrysanthemum

-Shiizakana (main savory): Simmered duck (jibuni style)

-Gohan (rice): Mushroom rice — Saga Prefecture "Yume Shizuku"

-Otomo (pickles): Pickles

-Tomewan (soup): Miso soup

-Mizumono (dessert): Almond tofu with persimmon sauce

Lunch

Seasonal Delicacies Set "Hanatebako" — ¥4,600 (One Harmony members ¥4,140)

-Appetizer: Mizuna, buna-shimeji mushrooms, simmered Nankan-age; persimmon, shiitake with sesame dressing, cucumber; seared sea bream with grated daikon and ponzu

-Warm dish: Simmered turnip (furofuki kabu)

-Hassun (assorted small dishes): Simmered yellowtail in soy, pear with peanut-shiraae (mashed tofu dressing); simmered octopus, egg castella; eggplant and taro with minced topping; grilled tilefish (amadai wakasa-yaki); smoked salmon temari sushi

-Agemono (fried): Kakiage of shrimp, small scallops, and chrysanthemum greens

-Rice: Mushroom takikomi gohan — Saga Prefecture "Yume Shizuku"

-Pickles: Three kinds

-Tomewan (soup): Miso soup

-Dessert: Almond tofu with persimmon sauce, vanilla ice cream, apple mirin-ni monaka

Lunch Kaiseki "Shizuka" — ¥6,000 (One Harmony members ¥5,400)

-Appetizer: Mizuna, buna-shimeji, simmered Nankan-age; persimmon, shiitake with sesame dressing, cucumber; simmered octopus, egg castella, ginkgo
-Tsukuri (sashimi): Seared sea bream with grated daikon and ponzu, marinated tuna
-Nimono-wan (simmered soup): Clear soup with tilefish (amadai)
-Yakizakana (grilled): Teriyaki yellowtail with grilled daikon
-Aizakana (side): Lotus root and shrimp manju
-Shiizakana (main savory): Spanish mackerel tempura
-Rice: Mushroom takikomi gohan — Saga Prefecture "Yume Shizuku"
-Pickles: Three kinds
-Tomewan (soup): Miso soup
-Dessert: Almond tofu with persimmon sauce

Kuroge Wagyu Set Lunch — ¥8,000 (One Harmony members ¥7,200)

-Appetizer: Mizuna, buna-shimeji, simmered Nankan-age; persimmon, shiitake with sesame dressing, cucumber; simmered octopus, egg castella, ginkgo
-Tsukuri (sashimi): Marinated tuna
-Warm dish: Lotus root and shrimp manju
-Shiizakana (main savory): Salt-grilled Kuroge Wagyu with grilled vegetables
-Rice: White rice — Saga Prefecture "Yume Shizuku"
-Pickles: Three kinds
-Tomewan (soup): Miso soup
-Dessert: Almond tofu with persimmon sauce