

# ビジネスランチ膳 WEEKLY BUSINESS LUNCH

～\$30～

## September 5 to 8

紅鮭はらす塩麴焼きと海老と野菜の天ぷら膳  
刺身、小茶碗蒸し、香の物、味噌汁  
Salt Koji-Grilled Salmon Belly, Shrimp and Vegetable Tempura  
Sashimi, Steamed Egg Custard served with Rice, Pickles and Miso Soup

## September 12 to 15

地鶏の竜田揚げと出汁巻き玉子膳  
刺身、和風サラダ、香の物、味噌汁  
Japanese Style Fried Chicken, Japanese Omelet,  
Sashimi and Japanese Style Salad  
served with Rice, Pickles and Miso Soup

## September 19 to 22

鯖の塩焼きと野菜のかき揚げ膳  
刺身、和風サラダ、香の物、味噌汁  
Salt-Grilled Mackerel, Vegetable Tempura  
Sashimi and Japanese Style Salad  
served with Rice, Pickles and Miso Soup

## September 26 to 29

シルキーポークフィレかつ膳  
刺身、温泉玉子、香の物、味噌汁  
Silky Pork Fillet Cutlet  
Sashimi, Coddled Egg served with Rice, Pickles and Miso Soup

\* 仕入れによりメニュー内容が変わる場合もございます。  
\* Menu may change to reflect market availability of fresh ingredients.

料理長 佐藤幸弘  
Executive Chef Yukihiro Sato