

# ビジネスランチ

## WEEKLY BUSINESS LUNCH \$40

### APRIL 4 TO APRIL 7

シルキーポークフィレかつ膳  
刺身、温泉玉子、お浸し、香の物、味噌汁

DEEP-FRIED SILKY PORK FILLET CUTLET  
SASHIMI, CODDLED EGG AND BOILED GREENS IN DASHI BROTH  
SERVED WITH RICE, PICKLES AND MISO SOUP

### APRIL 9 TO APRIL 12

鯖の塩焼きと海老と野菜の天ぷら膳  
刺身、小茶碗蒸し、和風サラダ、香の物、味噌汁

SALT-GRILLED MACKEREL, SHRIMP AND VEGETABLE TEMPURA  
SASHIMI, STEAMED EGG CUSTARD AND SALAD  
SERVED WITH RICE, PICKLES AND MISO SOUP

### APRIL 16 TO APRIL 19

地鶏の竜田揚げと出汁巻き玉子膳  
刺身、和風サラダ、さつま揚げ旨煮、香の物、味噌汁

JAPANESE STYLE FRIED CHICKEN, JAPANESE OMELET  
SASHIMI, SALAD AND SIMMERED FRIED FISH CAKE  
SERVED WITH RICE, PICKLES AND MISO SOUP

### APRIL 23 TO APRIL 26

紅鮭塩こうじ焼きと野菜のかき揚げ膳  
刺身、小茶碗蒸し、和風サラダ、香の物、味噌汁

GRILLED SALMON WITH SALT-KOJI, VEGETABLE TEMPURA  
SASHIMI, STEAMED EGG CUSTARD AND SALAD  
SERVED WITH RICE, PICKLES AND MISO SOUP

### APRIL 30 TO MAY 3

冷やし五目うどん(すり胡麻だれ)とうなぎの巻き寿司膳  
海老の天ぷら

UDON NOODLES (COLD) WITH VEGETBLES AND EGG  
SESAME SAUCE , EEL SUSHI ROLL AND SHRIMP TEMPURA

仕入れによりメニュー内容が変わる場合がございます。

MENU MAY CHANGE TO REFLECT MARKET AVAILABILITY OF FRESH INGREDIENTS

料理長 佐藤幸弘

EXECUTIVE CHEF YUKIHIRO SATO