

ビジネスランチ

WEEKLY BUSINESS LUNCH \$40

APRIL 2 TO APRIL 5

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