

# ビジネスランチ

## WEEKLY BUSINESS LUNCH \$38

### SEPTEMBER 3 TO 6

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

### SEPTEMBER 10 TO 13

つけうどんとうなぎの太巻き寿司膳  
海老の天ぷら、豚肉と野菜の胡麻味噌だれ、和風サラダ  
UDON NOODLES, DIPPING SAUCE ( SESAME, MISO, PORK, VEGETABLE )  
EEL SUSHI ROLL, SHRIMP TEMPURA, SALAD

### SEPTEMBER 17 TO 20

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

### SEPTEMBER 24 TO 27

紅鮭のはらす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  
GRILLED SALMON BELLY, SHRIMP AND VEGETABLE TEMPURA  
SASHIMI, STEAMED EGG CUSTARD AND SALAD  
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