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秋のランチ
Autumn Lunch

Deluxe Shokado Bento \$68

Please choose your main course
all other items are included.

Main Course

1. Wagyu M9+ Steak
2. Saikyoyaki Miso Tooth-Fish
3. Pork Tenderloin Katsu (4pcs)

Included items:

Hassun

八寸 | Tamagoyaki, Beef Matsukaze, Kinpira Burdock,
Tuna Shigureni

Catch Of The Day Sashimi

おまかせ刺身 | Chef selected fish 8 pcs

Chef selected Tempura (6pcs)

おまかせ天ぷら | Seasonal veggies, Prawn, White fish

Rice

飯 | White rice w/ furikake

Warabi mochi

わらび餅 | Hojicha mochi, w/ crunchy walnuts

Miso Soup

味噌汁 | Wakami, aburaage

Vegetarian Bento \$29.8

Gluten free option (Additional \$3)

茄子田楽 | Miso Eggplant

おまかせ天ぷら | Chef selected Tempura (6 pcs)

太巻き | Vegetable Futomaki

揚げ出し豆腐 | Agedashi Tofu

そばサラダ | Green Tea Soba Salad

味噌汁 | Miso Soup

Dessert Ice Cream

Additional \$5 for one

Matcha ice cream

Vanilla ice cream

柚子 Yuzu sorbet

\$50 **AUTUMN UME BANQUET**
MINIMUM 2 PEOPLE
11:00 AM - 6:00 PM

STARTER

Spicy Edamame

Garlic & Ginger

Soft Shell Crab Salad

Ponzu Dressing

Sashimi

Catch of the day

GRILL

Grill Salmon

w/ Soy Cream

Sauce, Grilled Avo
Paste, Prawn Oil

Steamed Aomori Rice

SOUP

Miso Soup

SUSHI ROLL

Wagyu Roll

Plum & Shiso,
Cucumber

Avocado, Chive

AGEMONO

Kaarage Chicken

Puffed Rice,
Spicy mayo

DESSERT

Warabi Mochi

Kuromitsu, Vanilla
Ice Cream, Crunchy
Walnuts

ADDITIONAL \$30

WINE PAIRING

SAKE - Hakutsuru Junmai Daiginjo

WHITE - Traveller Chardonnay

(GF OPTIONAL Additional \$3 for all bento)

NOTICE: 5% SATURDAY, 10% SUNDAY SURCHARGE APPLIES TO ALL TRANSACTIONS.
1.2% CARD SURCHARGE APPLIED

Lunch Specials Bowl

海鮮ちらし寿司

Daily Limit Chirashi Don \$22.8

Assorted Sashi mi

和牛うどん

Wagyu Udon Noodle Soup \$25.8

Lemon, ippin special soup

鰻井

Unagi Don (Grilled Eel bowl) \$25.8

Grilled Eel 150g, Tamago

天麩羅井

Tempura Don \$24.8

Seasonal veggie, Prawn, fish

鮭いくら井

Salmon Don \$24.8

Aburi (Additional \$3)