

- Breakfast in Tokyo-

1. Special Fresh Juice

This is a clear juice made by slowly filtering tomato juice over time.

Please enjoy its surprisingly rich taste and flavor of tomatoes.

2. Marinated Grilled Fish of the Day (A different fish daily)

Grilled fish marinated in a special dipping sauce with shio-koji (salted malt) or shoyu-koji (soy sauce malt), made using raw malt produced at the long-established amazake shop "Amanoya" (since 1846) in Kanda, Tokyo.

3. Tokyo "Tamagokoro" Poached Egg

Enjoy this jiggly and thick Japanese poached egg dish with a special broth, that uses "Tamagokoro" brand eggs which contain high amounts of vitamin E. This special egg is from Ito Poultry Farms in Tachikawa, Tokyo.

4. Simmered Homemade Ganmodoki and Seasonal Vegetables

Fluffy homemade Ganmodoki (tofu fritter) simmered in plenty of dashi broth with seasonal vegetables.

5. Three Kinds of Seasonal Mountain and Sea Delicacies

Side dishes of mountain and sea delicacies that are perfect accompaniments for rice.

6. Homemade Chirimen-Sansho

Chef's specialty dried baby sardine simmered with "Sansho", Japanese pepper.

7. Homemade Tsukudani

Tsukudani is a condiment made by simmering ingredients such as Kombu seaweed slowly over time. Enjoy our Tokyo-style sweet and salty tsukudani with an intense soy sauce flavor.

8. Homemade Nukazuke Pickles

Seasonal vegetable Nukazuke pickles, full of flavor with an exquisite balance of acidity and saltiness.

9. Rice

We use a mineral-rich "Gensen-mai" rice called "Phantom Koshihikari" that is exclusively produced in the chef's hometown of Niigata Prefecture.

10. Miso Soup

Our miso soup is made using a flavorful combined dashi broth of kombu and bonito with an original blended miso based on Edo-miso, which we custom order at the long-established miso specialty shop, Sanomiso in Kameido, Tokyo.

11. Seasonal Fruits