

# LUNCH Weekday

**ゆくり膳**

**Five-Course Meal**

**¥3,500**

## Welcome Drink

Amazake Orange Juice

## 1. Amuse Bouche

Creamy Savory Egg Custard with Eel  
Wasabi and Soy Sauce-based Bekko Sauce

## 2.Appetizer

Steamed Chicken and Szechuan-style Pickles in Sesame Dressing  
Bean Sprouts and Daikon Radish Sprouts

Boiled and Seasoned Fried Eggplant and Dried Young Sardines with Green Pepper

## 3.Main Dish

～ Choose one from the following. Fish meal changes weekly. ～

### •Fish 1

Diced Tofu with Grated Daikon Radish and Flower-shaped Lotus Root

### •Fish 2

Simmered Red Bream  
Tofu, Taro, Shimeji Mushrooms, and Julienned Ginger

### Meat

Red Miso Simmered Beef Belly  
Taro, Grilled Turnip, Mushrooms, Spring Onions, and Cayenne Pepper Powder

## 4.Sashimi of the Season

Fresh fish of the day

## 5.Rice Dish

“Gensenmai-Rice” from Niigata Prefecture  
Miso Soup with Sano Miso Blend, Japanese Pickles

※Image is for illustration purposes.



# LUNCH Weekday

箱庭 ～HACONIWA～ Six-Course Meal

¥5,000

## 1. Amuse Bouche

Creamy Savory Egg Custard with Eel  
Wasabi and Soy Sauce-based Bekko Sauce

## 2.Assorted Appetizer

- Dried Persimmon Koshuage Cracker with Lemon Filling
- Chicken Liver Meatloaf with Pine Nuts
- Grilled Miso-marinated Young Spear Squid with Kinpira-style Daikon Radish
- Ayu Sweet Fish with Roe Arima-ni
- Cream Cheese with Shuto Fermented entrails
- Conger Eel Chirashi Sushi
- Steamed Chicken and Szechuan-style Pickles in Sesame Dressing
- Boiled and Seasoned Fried Eggplant and Dried Young Sardines with Green Pepper

## 3.Sashimi of the Season

Fresh fish of the day

## 4.Simmered Dish

Yukuri Original "Noppei-ni",  
Local simmered dish of Niigata Prefecture

## 5.Fried Dish

Jumbo Shrimp Tempura

## 6.Noodle Dish

Home-Made Buckwheat Noodle

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