

LUNCH Weekend

ゆくり膳 Six-Course Meal ¥4,200

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

6.Dessert

※Image is for illustration purposes.



LUNCH Weekend

箱庭 ～HACONIWA～ Seven-Course Meal

¥6,000

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

7.Dessert and Coffee or Tea

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