



# Lunch Menu

11 : 30 ~ 15 : 00

(Last order 14:30)

## Nigiri Sushi Sets

Each set also includes a Mini-Salad, Miso Soup, and a Savory Steamed Egg Custard

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|--------------------------|--|-------------------------|
| <b>棗</b><br>Natsume set  | Medium-fatty-tuna, White fish, Botan shrimp, Scallop, Salmon, Abalone, Tuna, Crab, Urchin, Salmon Roe<br>※ When urchin is too expensive, we will replace it with another sushi you can choose. | <b>¥4000</b><br>(¥4400) |
| <b>葵</b><br>Aoi set      | Medium-fatty-tuna, White fish, Botan shrimp, Scallop, Herring roe, Salmon, Amberjack, Tuna   | <b>¥3300</b><br>(¥3630) |
| <b>楠</b><br>Kusunoki set | Tuna, White fish, Sweet shrimp, Scallop, Silver fish, Squid, Amberjack, Flying fish roe, Japanese omelet   | <b>¥2300</b><br>(¥2530) |

## Chirashi Sets

Each set also includes a Mini-Salad, Miso Soup, and a Savory Steamed Egg Custard

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|--|-------------------------|
| ① Small Chirashi and<br>Small Salmon Roe Bowl Set        | <b>¥4000</b><br>(¥4400) |
| ② Small Chirashi and<br>Small Salmon Roe & Crab Bowl Set | <b>¥3300</b><br>(¥3630) |
| ③ Small Chirashi and<br>Small Crab Bowl Set              | <b>¥2800</b><br>(¥3080) |

## Season Chef Selection Course

- |                          |  |                           |
|--------------------------|--|---------------------------|
| <b>棗</b><br>Natsume set  | Salad, appetizer, Sashimi, Sushi, Three Seasonal Dishes, Miso Soup, Dessert                | <b>¥12000</b><br>(¥13200) |
| <b>葵</b><br>Aoi set      | Salad, appetizer, Sashimi, Sushi, Three Seasonal Dishes, Miso Soup, Dessert                | <b>¥10000</b><br>(¥11000) |
| <b>楠</b><br>Kusunoki set | Salad, Savory Steamed Egg Custard, Sashimi, Sushi, Two Seasonal Dishes, Miso Soup, Dessert | <b>¥8000</b><br>(¥8800)   |
|                          |  | <b>¥6000</b><br>(¥6600)   |

※ Each menu item may vary depending on the season and the weather

## Chef Selection Dinner Course

### Special Set

**¥13000**  
(¥14300)

**棗**

Natsume set

Salad, Sashimi, Appetizer, Sushi,  
Three Seasonal Dishes, Miso Soup, Dessert

**¥11000**  
(¥12100)

**葵**

Aoi set

Salad, Sashimi, Appetizer, Sushi,  
Three Seasonal Dishes, Miso Soup, Dessert

**¥9000**  
(¥9900)

**楠**

Kusunoki set

Salad, Sashimi, Appetizer, Sushi,  
Two Seasonal Dishes, Miso Soup, Dessert

**¥7000**  
(¥7700)

### Sushi Sets

Includes a Mini-Salad and Miso Soup

**棗**

Natsume set

**¥4800**  
(¥5280)

**葵**

Aoi set

**¥3800**  
(¥4180)

### Sushi Sets

Includes a Mini-Salad and Miso Soup

**棗**

Natsume set

Chirashi + Mini  
Salmon roe Bowl

**¥4300**  
(¥4730)

**葵**

Aoi set

Chirashi +  
Mini Crab Bowl

**¥3800**  
(¥4180)

**We accept take-out !**

※ extra charge apply for the packaging

### Sashimi

**For 3**  
persons

**¥7500**  
(¥8250)

**For 2**  
persons

**¥5000**  
(¥5500)

**For 1**  
person

**¥2500**  
(¥2750)



※ Each menu item may vary depending on the season and the weather

# Unit Menu

Sushi		Sushi	
300円 (330円)	Rolled Omelet	800円 (880円)	Medium Fatty Tuna
	Flying Fish Eggs		Snow Crab
	Sweet Shrimp		
	Seaweed Jellyfish	900円 (990円)	Abalone
	Octopus		Red Clam
400円 (440円)	Squid (Summer only)	1000円 (1100円)	Fatty Tuna
	Amberjack		Kichiji Rockfish
	Salmon		
	Horse Mackerel		
500円 (550円)	Scallop	Seasonal	Urchin
	Flounder		Mantis Shrimp
	Gizzard Shad	Rolled Sushi	
	Mackerel	400円 (440円)	Nara Pickles
	Spear Squid (Winter only)		Pickled Raddish
	Herring		Kanpyou
	Tuna		Burdock
	Cucumber Wasabi		
600円 (660円)	Cod Roe	800円 (880円)	Plum Shiso
	Salmon Roe (Ikura)		Natto
	Surfclam		
	Herring Roe		Red Tuna
	Green Onions	(880円)	Conger Eel Cucumber
700円 (770円)	Fresh Salmon Roe	1100円 (1210円)	Pickled Raddish and Minced Tuna
	Botan Shrimp		Red Tuna and Minced Tuna
	Conger Eel		Green Onion and Minced Tuna
	Eel		
	Whelk		

※ Please note that some items may not be available  
 ※ All Prices on the unit menu include the consumption tax

## Grilled Dishes

- Scallops **¥800**  
(¥880)
- Grilled Vegetables **From ¥700**  
(¥770)
- Dried Smelt Fish **male ¥800**  
(¥880)
- **female ¥900**  
(¥990)
- Grilled Ray Fins **¥700**  
(¥770)
- Maitake and Scallops **¥900**  
(¥990)
- Eel Skewer **¥1000**  
(¥1100)
- Cod with Miso Sauce Grill **¥1200**  
(¥1320)
- Asparagus and Scallops **¥1300**  
(¥1430)
- Soft Roe (Tenpura or Ponzu) **¥1500**  
(¥1650)
- Hokkaido Wagyu Steak **¥3300**  
(¥3630)
- Abalone and Butter **¥3500**  
(¥3850)
- Kichiji Rockfish filet **¥3500**  
(¥3850)

## Deep Fried Dishes

- Eggplant Miso **¥800**  
(¥880)
- Tempura Assortment **From ¥2500**  
(¥2750)

## Savory Egg Custards

- Natsume chawanmushi **¥700**  
(¥770)
- Crab Chawanmushi **¥1000**  
(¥1100)
- Salmon Roe and Urchin **¥1500**  
(¥1650)

## Appetizers

- Pickled Wasabi Leaves **¥500**  
(¥550)
- Fermented Raw Squid **¥500**  
(¥550)
- Pickles assortment **¥700**  
(¥770)
- Herring roe **¥1000**  
(¥1100)
- Hairry Crab and Miso **¥1300**  
(¥1430)
- Conger Eel and Cucumber **¥1500**  
(¥1650)
- Dobinmushi (Season Dashi)
- Whale Bacon **¥1500 To ¥1800**  
(¥1650) (¥1980)

## Soups

- Nori Seaweed **¥300**  
(¥330)
- Nameko Mushrooms **¥400**  
(¥440)
- Clams **¥500**  
(¥500)
- Kichiji Rockfish **¥800**  
(¥800)

## Desserts

- Sorbet **¥500**  
(¥500)
- Ice Cream **¥500**  
(¥500)
- Seasonal Fruit **¥800**  
(¥800)

