



FOR LUNCH
ON THURSDAY, FRIDAY AND MONDAY ONLY

COLD DISHES

Sashimi, thin slices of raw fish, catch of the day	28
Cooked langoustines and shiso leave, wrapped with crispy wheat vermicelli, salad from Breizh Café Farm with wakame seaweed	25
Yodare-dori , thin slices of chicken supreme, mussels, crisp vegetables	22

HOT DISHES

Miso gratined catch of the day, vegetables kimpira and yuzu kosho sauce	30
Tempura, light vegetable and fish fritters, on the chalkboard menu	please see the list
Nanban chicken in a Miyazaki area style, crispy chicken legs, sweet and sour sauce, raw cabbage salad, tartare sauce	24
Wagyu beef cut (Japanese cattle breed)	please see the list

SIDE DISHES

Koshihikari white rice (a premium rice variety from Niigata)	5
Tsukemini, vegetable pickles	5.50
Miso soup of the day	5

DESSERTS

Mont-Blanc, frozen parfait with Hojicha grilled green tea, chestnut cream foam and poached pears	14
Ice cream, two scoops of your choice from today's flavours, topped with homemade whipped cream	9.50

Shiso Japanese name of the «Perilla frutescens» plant close to mint and basil

Kimpira Pan fried and stewed root vegetables served as a side

Yodare-dori Tangy sauce made with rice vinegar, sugar, ginger, garlic, leek, soy sauce, and sesame

Yuzu Kosho Yuzu spicy paste