# LUNCH SET

11:30-14:00

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<tr>
<th>NAMIKI</th>
<th>TOKYO</th>
<th>GINZA</th>
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<tbody>
<tr>
<td><strong>Appetizer</strong></td>
<td>Amuse</td>
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<td><strong>Main Dish</strong></td>
<td>Appetizer</td>
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<tr>
<td><strong>Dessert</strong></td>
<td>Soup</td>
<td>Today's Special</td>
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<td><strong>Coffee or Tea</strong></td>
<td>Main Dish</td>
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<td>Dessert</td>
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<td>Petit fours, Coffee or Tea</td>
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<tr>
<th>NAMIKI</th>
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<tr>
<td>3,800</td>
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Enjoy 90 min of A.Y.C.D. sparkling wine to go with your lunch for +1,500

Please choose from below.

### APPETIZER

- **Quinoa salad**
  - avocado, ginger dressing

- **Sucrine lettuce Caesar salad**
  - Parmesan cheese, bacon

- **Sustainable smoked salmon confit**
  - Kanazawa Kaga cucumber, dill, salmon roe

- **Burratina, fruit tomato salad**
  - shallot, Shiso, pine nut +300

- **Pan-fried French foie gras**
  - Tokyo Shiitake mushroom risotto truffle sauce +600

### SOUP

- **Kanazawa Gorojima Kintoki sweet potato soup**
  - Blue lobster bisque
  - seasonal vegetables, truffle +600

### DESSERT

- **Apple pie**
  - Almond praline, tonka custard cream
  - vanilla ice cream

- **Vegan panna cotta**
  - coconut, vanilla raspberry and rose hip sorbet (gluten-free)

- **Japanese chestnut Mont Blanc**
  - Wasanbon meringue, white coffee ice cream

- **Crème brûlée and pear**
  - Black currant, elderflower jelly, pear sorbet

- **Seasonal fresh fruit plate**

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**MAIN DISH**

- **Braised wild sea bream**
  - Ishikawa Miso, Tokyo Komatsuna, Asari clam

- **Roasted scallop**
  - Broccoli and risoni risotto, bottarga +300

- **Roasted Shingen chicken breast**
  - Walnut carrot salad with raisins marinated with Tokyo rum, cumin

- **Roasted Hokkaido pork chuck roll**
  - Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet

- **Roasted Hokkaido Tokachi beef rump**
  - Tokyo vegetables, beef jus +1,800

- **Roasted Akigawa Wagyu beef**
  - Tokyo vegetables, beef jus +3,200

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### TOKYO LOCAL INGREDIENTS

- **<SUGAR> TAMAZATO Brown sugar “MIYAZAKI SHOTEN CO.,LTD.”**
  - Higashisuna Koto-ku

- **<SALT> UMINOSEI Natural sea salt “UMINOSEI CO.,LTD.”**
  - Izu Oshima Island

- **<VINEGAR> GINJO Fermented vinegar “YOKOI VINEGAR BREWING CO.,LTD.”**
  - Shinkiba Koto-ku

- **<SOY SAUCE> KIKKOGO ROUND SOYBEAN SAUCE “KONDO BREWERY CO.,LTD.”**
  - Akiruno-shi

- **<MISO> EDO SWEET MISO (EDO AMAMISO) “HINODEMISO CO.,LTD.”**
  - Kaigan Minato-ku

- **<YUZU PEPPER> TOKYO YUZU PEPPER “ENCHU-FOOD CO.,LTD.”**
  - Nihonbashishi Chuo-ku

- **<TONKATSU SAUCE> NAMA SAUCE NOUKOU “TONKIWA SAUCE CO.,LTD.”**
  - Takinogawa Kita-ku

- **<MIRIN> TENJO MIRIN KOKORO “TOSHIKAYA SHUZOU CO.,LTD.”**
  - Higashimurayama-shi

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Signature dish  | Vegetarian menu
Prices are subject to service charge and tax.
## APPETIZER

- Quinoa salad, avocado, ginger dressing 1,600
- Sucrine lettuce Caesar salad Parmesan cheese, bacon 1,600
- Sautéed beef tripe green salad, semi-dried tomato, ravigote sauce 1,600
- Beef intestine and tomato stew seasonal vegetables 1,600
- Sustainable smoked salmon confit Kanazawa Kaga cucumber, dill, salmon roe 2,600
- Burratina, fruit tomato salad shallot, shiso, pine nut 2,900
- Pan-fried French foie gras Tokyo Shiitake mushroom risotto, truffle sauce 3,000
- Charcuterie plate 2,400
- French cheese plate 2,600
- Today’s appetizer selection 3,400

## ENTREE

- Braised wild sea bream Ishikawa Miso, Tokyo Komatsuna, Asari clam 3,000
- Roasted scallop Broccoli and risoni risotto, bottarga 3,200
- Roasted Shingen chicken breast Walnut carrot salad with raisins marinated with Tokyo rum, cumin 2,800
- Roasted Hokkaido pork chuck roll Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet 3,500
- Oven-roasted Japanese pork spare ribs Edo Sweet Miso and Tokyo soy sauce BBQ sauce Deep-fried potato wedges 2,800
- Roasted Hokkaido Tokachi beef rump Tokyo vegetables, beef jus 8,600
- Crispy fish burger celeriac remoulade salad, tartare sauce 2,200
- Hokkaido pork tonkatsu sandwich Tokyo Tokiwa sauce 2,200
- NAMIKI667 Wagyu beef burger avocado, tomato, onion, bacon Monterey Jack cheese 2,800
- Truffle potato gnocchi gratin 2,800
- Spaghetti Bolognese 2,000
- Neapolitan pasta, Tokyo tomato sauce 2,000
- Japanese beef tendon Udon green onion, soft-boiled egg Tokyo soy sauce, Yuzu pepper 2,200
- Japanese minced beef curry, mixed leaf salad 1,800
- Japanese beef curry with Hokkaido pork tonkatsu mixed leaf salad 2,800

## SOUP

- Kanazawa Gorojima Kintoki sweet potato soup 1,600
- Blue lobster bisque seasonal vegetables, truffle 2,400

## DESSERT

- Apple pie 1,400
- Almond praline, tonka custard cream vanilla ice cream
- Vegan panna cotta coconut, vanilla raspberry and rose hip sorbet (gluten-free) 1,400
- Japanese chestnut Mont Blanc Wasanbon meringue, white coffee ice cream 1,400
- Crème brulée and pear Black currant, elderflower jelly, pear sorbet 1,400
- Sustainable chocolate lava cake Berry compote, vanilla ice cream 1,500
- Seasonal fresh fruit plate 1,800

*Signature dish*  
*Vegetarian menu*

*Prices are subject to service charge and tax.*