



SET LUNCH

All sets served with free flow
miso soup and salad

Shogayaki (P)	24
Braised Shirobuta pork belly slices, sweet ginger sauce, sliced onions, pickled daikon	
Oyakodon	22
Tender chicken thigh simmered in umami-rich sauce, onsen egg	
Cold Niku Udon (S, B)	22
Cold thick udon, shoyu koji short rib, spicy-sweet sauce	
Kamo Katsu (D)	24
Breaded shio koji-marinated duck, curry hollandaise	
Salmon (S)	24
Norwegian salmon, fermented chilli miso glaze, salt-cured apricots	
Unagi Rice (S)	24
Unagi, pickled shiitake mushroom rice, salted sansho, sweet sauce	
Kakiage (V)	20
Pickled vegetable tempura, umeboshi	
Cold Yasai Udon (V)	18
Cold thick udon, purple cabbage, kyuri, edamame, onion	
Add-ons	
Desserts	8 each
Miso Tiramisu (D, B, A)	
Burnt Hojicha & Ume (D, B)	
Yuzu Tart (V, D)	
Drinks	
House Wines, Red or White (Glass)	10
Hot Coffee or Tea	3
Iced Coffee or Tea	4
Oat or Coconut Milk	+1

V VEGETARIAN

B BEEF

N NUTS

GF GLUTEN FREE

S SEAFOOD

D DAIRY

P PORK

A ALCOHOL

Give us a heads-up if you have any allergies or dietary restrictions. Prices displayed are subject to tax and service charge