

LUNCH COURSE

-WEEKDAYS ONLY- CHEF RECOMMENDATION

SHIKOU 紫光

¥6,800

Western Style

Daily Selected Appetizer from Chef

KYUSHU Prawns and Fat Greenling from Northern Japan Sauteed,
Carrot, Leek and Saffron Sauce

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 160g or Tenderloin 120g, Cognac Flambé
Served with your preference sauce, please choose one ;
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables
Sauteed with Echire Butter

Butter Roll and Today's Special Soup

Coffee or Tea

WAGYU Beef <A-4> is available Instead of Domestic Beef <B-3> for ¥2,625 Extra.
Tax included. An additional 10% service charge will be added.

SHIKOU 紫光

¥6,800

Japanese Style

Daily Selected Appetizer from Chef

Pan-fried Flatfish from NAGASAKI and KYUSYU Prawn
with Crispy Shell and Three Sauces

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 160g or Tenderloin 120g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice,
Topped with Shiso Perilla Leaves Extra ¥735)

Coffee or Tea

SEIUN 青雲

¥5,800

Daily Selected Appetizer from Chef

Pan-fried Market Fish from TSUKIJI or KYUSYU Prawn
with Crispy Shell and Three Sauces

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 160g or Tenderloin 120g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Extra ¥735)

Coffee or Tea

YOUKOU 陽光

¥4,800

Daily Selected Appetizer from Chef

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 160g or Tenderloin 120g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles

(Garlic Rice with Original Crust Rice,
Topped with Shiso Perilla Leaves Extra ¥735)

Coffee or Tea

Special Lunch Weekdays, 20 sets only

IIKURA 飯倉

¥3,500

Organic Green Salad, Yuzu Dressing

New Zealand Less Fat Beef Sirloin 150g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice,
Topped with Shiso Perilla Leaves Extra ¥735)

Coffee or Tea

Tax included. An additional 10% service charge will be added.

KINOKA 季乃香

¥13,200

Japanese Style

Japanese Flying Squid with Coriander, Garlic, Chili in Virgin Olive Oil

Abalone from Northern Japan or Live Lobster Steam-grilled on Teppan

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>

Sirloin 160g or Tenderloin 120g

Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles

(Garlic Rice with Original Crust Rice,

Topped with Shiso Perilla Leaves Extra ¥735)

Seasonal Fruits

Coffee or Tea

-Weekdays Only- Western Style

Swedish Marinated Salmon, Dill Flavor, with SAGA Onions

Live Spiny Lobster, Olive Oil and Herb Flambé
or Abalone, Tarragon Butter Sauce fried on Teppan

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Domestic Beef <B-3>

Sirloin 160g or Tenderloin 120g, Cognac Flambé

Served with your preference sauce, please choose one ;

Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

Butter Roll and Today's Special Soup

Cherry Flambé in Grand Marnier Served on Vanilla Ice Cream

Coffee or Tea

Salad

Organic Green Salad	¥ 800
Fruit Tomato Salad	800
Organic Seasonal Salad	1,000
Choice of Japanese Yuzu, French or KYOTO Carrot Dressing	

Rice Sets

Rice, Red Broth and Miso Soup and Japanese Pickles	¥ 700
Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Red Broth and Miso Soup and Japanese Pickles	1,300

Daily delivered Vegetables from OTA Market Grill

Onion / Eggplant / Potato / Pumpkin / Spinach	each ¥ 900
White Asparagus from Northern Japan	1,100
Green Asparagus from Northern Japan	1,100
Shiitake Mushroom from NAGANO	1,100
Seasonal Vegetables Assortment	1,700

Dessert

Homemade Ice Cream Vanilla / Chocolate / Green Tea	¥ 600
Homemade Sherbet Apple / Litchi / Cassis	600
Musk Melon	1,700
Seasonal Fruit	1,100~

Above menus may change due to the situation of Market. Thank you for your understanding.
Tax included. An additional 10% service charge will be added.