# OBANZAI LUNCH (with a drink) ¥ 1,650



- · Fried chicken with Shibazuke tartar sauce Shibazuke: Pickled cucumbers and eggplants with red perilla leaves
- · Bamboo shoot and sakura shrimp simmered in dashi
- · Rape flower and clams with soy sauce dressing
- · Stir-fried butterbur and bamboo shoot with salty seasoning

Salad dressing: Creamy yuzu dressing with soy pulp and shogoin turnip in paste.















Cake salé with soup and a drink

¥1,450

Garlic taste pound cake with mashrooms, bacon, squash, and onion.













Please choose a set drink from the following

## SET DRINK

#### COFFEE

BLEND COFFEE(HOT/ICE) **WEAK COFFEE** + ¥ 100 CAFE LATTE(HOT/ICE)

### SOFT DRINK

**GINGER ALE** GRAPEFRUIT JUICE APPLE JUICE COKE

#### **TFA**

EARL GREY(HOT/ICE) ROOIBOS(HOT/ICE)

ALCOHOL +¥300

GLASS OF WINE(RED/WHITE) HEARTLAND (\*)

# **LUNCH DESSERT**

You can get a dessert with the special price by ordering the lunch menu!



BASQUE CHEESECAKE ¥600



CANELE

¥350



MATCHA TART

¥650



NAMA-FU ICE CREAM ¥550