

Lunch Menu

... ランチメニュー ...



HIGAWARI TEISHOKU

DAILY CHANGED SET MEAL



Our *Higawari Teishoku* - daily changed set meal is carefully designed to create harmony and balance of food by our chefs. It includes a main dish, side dishes, pickles, rice, soup and dessert, served on one tray.

Please check with our friendly staff for Teishoku of the day!

Vegetarian option is available.
No other dietary alternations.

25

DONBURI

RICE BOWL DISHES

Chirashi Don	21
A variety of sliced sashimi, avocado and pickles on sushi rice	
Teriyaki Salmon Don	16
Lightly grilled fresh salmon with teriyaki sauce, avocado and pickles on rice	
OX Tongue Don	17
Grilled ox tongue with sichimi - japanese spicy seasoning, avocado and pickles on rice	

RAMEN

(THUR & SAT ONLY)

Our ramen is based with a rich, yet clean chicken or mushroom (VG) broth with house special soy. Tokyo Style/Yuzu Kosho Shoyu are served with one choice of meat, half aji tamago - soy flavour semi-boiled egg, wood ear mushroom and spring onions. Vegan Shoyu is served with seasonal vegetables, wood ear mushroom and spring onions.

Tokyo Style Shoyu	14.5
Yuzu Kosho Shoyu	15
Vegan Shoyu	16

Meat Options (T,Y):

Sous Vide Chicken Breast
Slow-Grilled Pork Belly
Rare Pork Neck

Extras:

Half Aji Tamago +1.5
Onsen Tamago +2

HUKUSAI

SIDE DISHES

Deep-Fried Cauliflower	6
Batter-fried cauliflower glazed with sweet and spicy sauce	
Soup of the day	2
Please check with our friendly staff	

DESSERTS

Housemade Matcha/Miso Icecream	6
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DRINKS

	H / C
Pour over coffee	5 / 5.5
Yuzu lemon lime tea	5 / 5.5
Premium secha	4.5 / 5
Premium hojicha	4.5 / 5
Matcha latte	4 / 6
+ Matcha icecream	7
Matcha tonic/soda	6
Yuzu tonic/soda	5
Plum tonic/soda	5

Please ask our friendly staff for a full drinks menu.