

24th Anniversary Special Menu

Lunch

24th Anniversary Commemorative Lunch – ¥5,000

Enjoy this special anniversary course recommended by Tori, showcasing the flavors of the season.

Assorted five appetizers

Deep-fried pike conger eel (hamo) from Oita, aromatic style

Winter melon and dried seafood in a superior broth steamed soup

Stir-fried shrimp and broad beans with salt

Sweet and sour pork with Zhenjiang black vinegar (Kuma Village Isshōchi red pork)

Fried rice with octopus from Amakusa, celery, and green beans, XO sauce flavor

Mango pudding

Lunch

Selectable Lunch Set – ¥2,600

Salad appetizer

Soup of the day

Steamed dim sum

Main dish (choose from 4 options)

White rice

Dessert

“Hisui” Course – ¥6,500

Sample Menu

Assorted five appetizers

Crab meat and shark fin soup

Spring rolls and turnip cakes with mountain vegetable fritters

Stir-fried Chinese greens (tatsai) and yuba (tofu skin) (shared plate)

Shrimp with chili sauce and mayonnaise sauce

Braised noodles with XO sauce

Almond tofu dessert with kumquat

Sesame dumplings

Weekday Special Lunch

Add 2 types of dim sum and dessert to popular noodle dishes for +¥500!

Tantanmen set – ¥2,100 (à la carte ¥1,600)

Soy sauce noodle soup with green onions and char siu set – ¥2,100 (à la carte ¥1,600)

Mixed ingredient noodle soup set – ¥2,200 (à la carte ¥1,700)
