

Weekday Only Lunch

- **Tempura Set "Tokimekuri"** | ¥3,500
 - **Appetizer:** Seasonal appetizer
 - **Tempura:** Assorted tempura
 - **Small Dishes:** 2 side dishes
 - **Rice:** Rice
 - **Dessert:** Seasonal dessert
 - *Limited to 10 servings per day / Excluded from discounts*
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Lunch

- **Seasonal Set "Hana Tebako"** | ¥4,600 (*One Harmony Member: ¥4,140*)
 - **Appetizer:** Edamame tofu, simmered spinach & grilled shiitake mushroom, sardine with plum & grated daikon radish
 - **Chilled Dish:** Chilled winter melon with dashi gelée, okra, tomato, corn
 - **Hassun (Seasonal Platter):** Fig with walnut miso, taro stalk & shrimp with fermented fish gut & egg yolk sauce, mozuku seaweed vinegar, Hyotei-style soft-boiled egg with dashi glaze & salmon roe, simmered eggplant, deep-fried bitter melon & paprika, tilefish Wakasa-yaki
 - **Fried Dish:** Simmered conger eel tempura, rice cracker-crust zucchini, green pepper
 - **Rice:** Rice cooked with fresh ginger & edamame (*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Hojicha (roasted green tea) panna cotta, soybean flour ice cream, sesame wheat-gluten wafer
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- **Lunch Kaiseki Course "Shizuka"** | ¥6,000 (*One Harmony Member: ¥5,400*)
 - **Appetizer:** Edamame tofu, steamed chicken & celery with sesame sauce, taro stalk & shrimp with fermented fish gut & egg yolk sauce
 - **Sashimi:** Lightly washed sea bream with grilled eggplant soy sauce, seared amberjack
 - **Soup Dish:** Sawani-wan (soup with finely julienned vegetables) & fresh lotus root
 - **Grilled Dish:** Sea bass Yuan-yaki (citrus-marinaded) with grated Japanese ginger

- **Side Dish:** Simmered conger eel savory egg custard with plum glaze
 - **Main Dish:** Deep-fried cutlassfish & fig with dashi broth, green pepper, grated daikon, scallions
 - **Rice:** Rice cooked with fresh ginger & edamame (*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Hojicha panna cotta
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- **Kuroge Wagyu Beef Lunch Set** | ¥8,000 (*One Harmony Member: ¥7,200*)
 - **Appetizer:** Edamame tofu, steamed chicken & celery with sesame sauce, taro stalk & shrimp with fermented fish gut & egg yolk sauce
 - **Sashimi:** Lightly washed sea bream with grilled eggplant soy sauce
 - **Hot Dish:** Simmered conger eel savory egg custard with plum glaze
 - **Main Dish:** Salt-grilled Amakusa Kuroge Wagyu beef, grilled vegetables, grated daikon ponzu sauce, miso dip
 - **Rice:** Steamed white rice (*Yumeshizuku rice from Saga Prefecture*)
 - **Pickles:** 3 kinds of seasonal pickles
 - **Soup:** Miso soup
 - **Dessert:** Hojicha panna cotta
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August Special

- **Tachibana-style Bara Chirashi Sushi** | ¥4,800 (*One Harmony Member: ¥4,320*)
 - *An August-exclusive scattered sushi featuring a colorful array of luxurious seasonal ingredients. Delicately prepared to highlight the natural flavors of each ingredient, making it a refreshing choice for the warm season.*
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Unagi (Eel) Lunch Sets

- **Steamed Eel in Bamboo Basket Set (Unagi Seiro-mushi Zen)** | ¥5,000 (*One Harmony Member: ¥4,500*)
 - **Includes:** Appetizer, savory egg custard (Chawanmushi), grilled eel, rice, seasonal pickles, clear soup, dessert
- **Grilled Eel Lunch Set (Unagi Kabayaki Hiruzen)** | ¥8,000 (*One Harmony Member: ¥7,200*)
 - **Includes:** Appetizer, savory egg custard (Chawanmushi), grilled eel, eel-rolled omelet (Umaki), rice, seasonal pickles, clear soup, dessert