

Seasonal Lunch Menu (An example of a day)

Lunch Set ¥3,500 (tax including) [Speciale / Appetizer / Pasta / Dessert / Drink]

Lunch Course ¥4,500 (tax including) [Speciale / Appetizer / Pasta / Main / Dessert / Drink]

Special

The seasonal soup

Example: Chilled Pumpkin Soup from Nishi-izu

Antipasto Misto

An assortment of appetizers made luxuriously with ingredients from Shizuoka Prefecture, nurtured in a rich natural environment

Example: Herb Chicken Porchetta, Fresh Fish Carpaccio with Citrus and Ginger Sauce,
Local Vegetable Salad

Primo Piatto [Choose one]

Example: Oil Pasta with Freshly Boiled Whitebait and Leek,
Short Pasta with Tomato Sauce and Okamura Beef,
Risotto with Izu Corn and Chicken Breast

Secondo Piatto [Choose one]

Pan-Seared Local Fish of the Day from Suruga Bay

Roasted Fujinokuni Pork

Roasted Okamura Beef from Okamura Farm (+1,500 yen)

Dolce & Drink

Example: Homemade Panna Cotta with Sorbet made from Toi Plums

Coffee [Hot or Iced] / Espresso / Japanese Black Tea

Today's Special Dinner as a Cours

Special course menu using today's fresh ingredients (An example of a day)

¥14,500 (tax,service including)

White Peach

Sardine

Rapeseed Blossom

Corn

New Potato

Red Squid

Okamura Beef

Mishima Mango

Coffee or Tea