

Obento

**お昼の定食 Lunch Set**

48,00 Euros

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**お弁当とおそば**

先附、お弁当、冷たいおそばもしくは温かいおそば、水菓子  
※13時半までにご注文願います。

**“Obento to Soba”**

Appetizer, Assorted specialities of the house in a Obento Box,  
Soba (Chilled or Hot), and dessert  
\*Please order by 13:30pm

**冷たいおそば Chilled Soba**

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もりそば “Mori Soba” Buckwheat noodle served with hot dipping sauce	12,00 Euros
胡麻だれそば “Gomadare Soba” Buckwheat noodle served with sesame dipping sauce	13.50 Euros
鴨せいろ “Kamo Seiro” Buckwheat noodle with slices of duck breast served with dipping sauce	16.50 Euros
天せいろ “Ten Seiro” Buckwheat noodle with Tempura served with dipping sauce	21.50 Euros
二枚目以降の冷たいおそば Additional chilled buckwhat noodle	8.00 Euros

## 温かいおそば Hot Soba

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かけそば “Kake Soba” Buckwheat noodle in hot broth	12,50 Euros
花巻そば “Hanamaki Soba” Buckwheat noodle topped with scallop and seaweed in hot broth	16.00 Euros
鴨南蛮そば “Kamonamban Soba” Buckwheat noodle topped with sliced ducks and leeks in hot broth	18.50 Euros
天ぷらそば “Tempura Soba” Buckwheat noodle with shrimp and vegetables Tempura	22.50 Euros

## 酒の肴 Japanese appetizers

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冷奴 “Hiyayakko” Chilled Tofu with grated ginger	12,00 Euros
帆立貝柱、いんげん梅肉和え “Ingen Bainiku Ae” Scallop ligament with green beans and plum sauce	12.00 Euros
そばみそ “Sobamiso” Grilled sweet Miso Pâte with buckwheat	8.00 Euros
おひたし “Ohitashi” Boiled seasonal vegetables in Japanese broth	10.00 Euros
鮪と若布 小葱の酢みそ和え “Nuta Ae” Tuna with Wakame seaweed and leeks with Miso and vinegar sauce	16.00 Euros
漬け物盛り合わせ “Otsukemono” Assorted pickled seasonal vegetables	14.50 Euros

## 前菜 Appetizer

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イベリコ豚の竜田揚げ “Tatsuta Age” Deep-fried Iberian porks “Tatusta Age style”	27,00 Euros
茄子田楽 “Nasu Dengaku” Eggplant topped with Miso, shrimp and fried vegetables	28.50 Euros
チキンサラダ 胡麻ポン酢ソース “Chicken Salada” Chicken salad with sesame vinaigrette sauce	15.00 Euros
刺身盛り合わせ “Sashimi no Moriawase” Assorted Sashimi	35.00 Euros

## メイン Main

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魚の焼き物 “Sakana no yakinmono” Grilled fish of the month	(月替わりのメニューをご覧ください) (Please see the chef's suggestions)
天丼 “Tendon” Shrimp and vegetable Tempura on the bed of steamed rice bowl	26.50 Euros
豚の角煮 “Buta no Kakuni” Japanese pork stew with grapefruit	28.00 Euros
そば寿司 “Soba zushi” Sushi Rolls of buckwheat noodles with seaweed, cucumber, scallop, and shrimp	28.00 Euros
牛の和風ステーキ “Gyu no wafuu steeki” Beef fillet steak in Japanese style with Ponzu sauce	42.00 Euros
天ぷらの盛り合わせ “Tempura no Moriawase” Assorted Tempura fritters of shrimps and vegetables	39.00 Euros