

# 【TATSUMI】

## LUNCH MENU

### Seasonal Course

#### YURI

¥ 9,000

Appetizer, Salad, Chef's Choice Tempura  
(7 items including eggplant and conger eel)  
Seasonal steamed rice with mixed tempura,  
Miso soup, Japanese pickles, Dessert

#### KAEDE

¥ 6,000

Appetizer, Salad, Chef's Choice Tempura (6 items)  
Steamed rice, Miso soup, Japanese pickles, Dessert  
(Steamed seasonal rice is available for an additional ¥300)

#### YANAGI

¥ 12,000

Appetizer, Sashimi, Salad, Chef's Choice Tempura (7 items)  
Please choose from below:  
»*Tendon* - Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles  
»*Tencha* - Mixed tempura on rice in Japanese green tea, Japanese pickles  
Dessert

#### AZAMI

¥ 15,000

Appetizer, Sashimi, Salad, Chef's Choice Tempura  
(9 items including sea urchin and conger eel)  
Please choose from below:  
»*Tendon* - Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles  
»*Tencha* - Mixed tempura on rice in Japanese green tea, Japanese pickles  
»*Chilled udon noodles* - Mixed tempura, Japanese pickles  
Dessert

#### SUIREN

¥ 18,000

Appetizer, Sashimi, Salad, Chef's Choice Tempura  
(9 items including sweetfish and abalone)  
Please choose from below:  
»*Tendon* - Bowl of rice topped with mixed tempura, Miso soup, Japanese pickles  
»*Tencha* - Mixed tempura on rice in Japanese green tea, Japanese pickles  
»*Chilled udon noodles* - Mixed tempura, Japanese pickles  
Dessert

### À LA CARTE

Prawn	¥ 1,000	Shiitake mushroom	¥ 500
Anago (conger eel)	¥ 900	Sweet potato	¥ 500
Squid	¥ 700	Lotus root	¥ 500
Sand borer	¥ 800	Asparagus	¥ 500
		Onion	¥ 500
Seasonal mixed tempura	¥ 1,000~	Pumpkin	¥ 500
		Salad	¥ 1,250

Kindly inform our staff prior to ordering if you have any food allergies or are observing dietary restrictions.

All prices are in Japanese Yen, subject to an additional 10% service charge and 10% consumption tax.