

【TATSUMI】

LUNCH MENU

Seasonal Course

ICHOU

¥ 9,000

Appetizer, Salad, Chef's Choice Tempura
(7 items including shiitake mushroom and big-eyed flathead)
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 with mixed tempura, Japanese pickles
Dessert

SUSUKI

¥ 18,000

Appetizer, Sashimi, Salad, Chef's Choice Tempura
(9 items including pike conger eel 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 with mixed tempura, Japanese pickles
Dessert

A 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
Seasonal mixed tempura	¥ 1,000~	Onion	¥ 500
Salad	¥ 1,250	Pumpkin	¥ 500

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.