

Nankai Railway Irodori Zen

Appetizers	Corn Tofu, Senshu Okra, Goji Berry, Dashi Jelly
Sashimi	Today's Seasonal Sashimi Selection with Hakotsukuri Harbor-Caught Octopus
Broiled Dish	Senshu Sea Perch Teriyaki, Egg Omelet Vinegared Vegetable, Marinated Sennan Vegetable, Bonito Flakes Tempura: Senshu Vegetable, Prawn with Senshu Kujiraya Mienral Salt
Hot Dish	Seasonal Dumpling Wheat Gluten, Rice Crackers, Grated Ginger, Starchy Sauce
Rice Dish	Your Choice of Wakayama Whitebait Rice or Steamed Rice Miso Soup Radish, Akimurasaki from Kuromon Market's Iseya Shoten

¥5,000

※+JPY600 Green Tea and Kinako Warabi-Mochi, Brown Sugar Jelly
Served with Tsuboichi Green Tea

※Kids menu Dandelion (JPY4,300) will be offered at JPY2,150 for a family.

The menu may change without prior notice. We use domestic rice.
Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
Prices are inclusive of 13% service charge and 10% consumption tax.

LUNCH SET MENU

ICHOU

Amuse

Sashimi

Tempura

(+JPY1600 Tempura→Japanese Beef Fillet Steak 80g)

Hot Dish

Rice (Seasonal Rice or White Rice)

Pickles, Miso Soup

(+JPY2700 Hot Dish, Rice Dish, Japanese Pickles→6pcs Sushi, 3pcs Rolled Sushi)

Dessert

¥5,600

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