

WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.
Please ask your server about drink options.

Bouillabaisse and Herbed Sourdough Breadsticks

sea bream, shrimp, scallops, mussels, coriander leaf, potato,
parsley oil, red pepper rouille sauce

3,360

Assorted Kyoto Vegetables with Housemade Green Tea Focaccia

steamed radish, sautéed shimeji mushrooms, vegetable tempura,
yuzu, miso and nut sauce, parmigiano-reggiano

2,760

Spiced Winter Beef Stew Plate

herbed pangrattato, navy bean purée, sautéed seasonal vegetables,
orange, iceberg lettuce and red bell pepper salad

3,060

Coffee Rubbed Chicken

chicken leg, coffee-spice mix, seasonal vegetables, beans,
romaine lettuce, housemade corn bread

2,980

BEVERAGES

Sparkling NV Baron Deloches Brut,

Loches-Sur-Ource, Champagne, France

glass 1,540 · bottle 9,240

Sparkling Chandon Garden Spritz,

Australia

glass 990

White 2022 Raul Perez Ultreia Godello,

Bierzo, Spain

glass 970 · bottle 4,850

Red 2019 Tenute Ugolini Pozzetto

Valpolicella Classico, Veneto, Italy

glass 970 · bottle 4,850

Sparkling Edenvale Sparkling Cuvee,

Australia (alcohol-free)

bottle (200ml) 880

Rosé 2023 Château d'Esclans Whispering Angel

Rosé, Côtes de Provence, France

glass 1,000

Suntory Draft Triple Nama

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.