

“Yamate Lunch” @¥3,800 (@¥4,104 inc.tax)

- Tartare of Homard Lobster, Blanc-manger of “Karami-daicon” Japanese Hot Radish with “Shiso” Japanese basil, Cream Sauce of Beet and “Daicon” Japanese Radish with a dash of “Yuzu”

Japanese Aromatic Citron

- Soup of Octopus, Mussels and Scallop with “Gobo” Burdock and Western Leek served in Bouillabaisse-style, Risotto of Fresh Corn served with Grilled Corn Cob

“Yamate Lunch” Your choice from the following Fish or Meat Plate

- Grilled “Kodai” Japanese Sea Bream from Kagoshima Prefecture served with Braised Summer Vegetables, Confit of Eggplant with Three types of Tomato served with “Konbu” Japanese Seaweed flavor Coulis Tomato Sauce

～ ＊ ～ ＊ ～ ＊ ～ ＊ ～ ＊ ～

- Sauteed “Yamayuri-brand” Pork loin with Mushroom Madeira-wine Sauce, served with slow-roasted Potato and “Shiitake” mushrooms Bourguinonne-style and Assorted Fresh Green Salad from the LED Farm in Yokohama

- Dessert “Triangle”: Combined Summer Desserts composed of Peach Compote with its Jelly topped with Honey Icecream and Mango Bavarois served with Litchi Cream Sauce

- Coffee