

《Cold Dishes》

- Chicken Nanban Sweet and Tangy Fried Chicken
- Japanese Yam Tofu with Soy Sauce and Mirin Dashi
- Pepper Ham Lettuce
- Savory Beef and Burdock Root Tosa-Style Walnuts with Bonito Flakes Sword Bean Flower
- Simmered Taro in Dashi Broth Braised Shiitake Mushroom
- Salmon Wrapped in Egg Crepe Pacific Saury Simmered in Sweetened Soy Sauce
- Garlic Grilled Chicken Braised Shrimp
- Sweet Potatoes Simmered with Lemon Simmered Japanese Babylon
- Matsukaze-yaki Miso Grilled Minced Chicken Grated Japanese Yam Ball
- Sweets Matcha Roll Cake
- Egg Crepe Sushi Wrap Grilled Anago Conger Eel (Ehime Nikomaru Rice)

《Hot Dishes》

- Tsumire Fishball with Crown Daisy Wakame Seaweed Yuzu Citrus Fruits
- Tofu and Mushroom Dumpling with Minced Chicken Glaze
- After-Meal Coffee

※Menu items may change depending on various factors such as weather and availability.

～ Restaurant Karari Chef Yoji Katayama～

