



Appetizers and desserts shown in the above photograph are examples.

NAKAJIMA Lunch Set **¥2,300**

Assorted Appetizers of Seasonal Vegetables

**“Edo” Style Soba Noodles or
 “Shitamachi” Udon (wheat flour) Noodles**

Cold Soba with Dipping Sauce or
 Soba or Udon in Warm Soup
 Addition of Shrimps and Vegetable Tempura : ¥1,300

Assortment of 2 Desserts

| | |
|--|--------|
| Extra-large Helping for Soba or Udon: | + ¥550 |
| Addition of “Inari-zushi” (sushi rice in fried tofu pouch, 1 pc) | ¥250 |
| Addition of White or Brown Rice | ¥300 |

Service charge will be added to your bill.

Please inform us if you have any food allergies or special preferences.

The above menu is subject to change without prior notice.



Udon hot pot

¥ 4,200

Delicate dashi(Japanese stock) of quality ingredients
with Prawn Tempura and roast duck.

Enjoy flavoursome Udon hot pot.

Lunch Set ¥ 5,200

Comes with Vegetable Appetizers and
Assortment of 2 Desserts

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Cold Soba with Tempura of the Season

¥3,600

Tempura of fresh vegetables and prawn are deep-fried in rice bran oil specially selected by the chef.

Enjoy the light crisp and wild flavors along with hand-made soba noodles prepared each morning.

Lunch Set ¥4,600

Comes with Vegetable Appetizers and
Assortment of 2 Desserts by Chef Nakajima

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Soba in Warm Duck Soup

¥2,900

Savor the combination of roast canard from Vendée, France, delicate dashi (Japanese stock) of quality ingredients, and fragrant hand-prepared soba noodles.

Lunch Set ¥3,900

Comes with Vegetable Appetizers and Assortment of 2 Desserts

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“Kamo-seiro”

(Cold Soba with Duck Dipping Soup)

¥2,600

Savor the aromatic dipping soup with roast duck and duck meatballs seasoned with a special miso.

Lunch Set ¥3,600

Comes with Vegetable Appetizers and Assortment of 2 Desserts by Chef Nakajima

“Oyako-don”

(Chicken and Eggs on Rice)

¥2,700

* Please choose white or brown rice.

This dish familiar among the Japanese people is refined NAKAJIMA style with a delicate broth and eggs cooked unbelievably soft and fluffy.

Lunch Set ¥3,700

Comes with Vegetable Appetizers and Assortment of 2 Desserts by Chef Nakajima



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This Picture is Udon in Curry Soup with Prawn Tempura.

Udon in Curry Soup (with Brown Rice)

¥2,600

Addition of Prawn Tempura: + ¥700

Addition of Chicken Tempura: + ¥700

Made from New Otani's traditional curry sauce and the most refined pork bone broth, this inspired creation of Chef Nakajima opens a whole new horizon of curry taste.

If the tang of ginger in the soup suits your taste, add the brown rice after you've finished the noodles and savor every drop!

Lunch Set ¥3,600

Comes with Vegetable Appetizers and
Assortment of 2 Desserts by Chef Nakajima

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Yamakakesoba with Kakiage Tempura
¥3,800

A nutritious and hearty dish of freshly-made soba noodles topped with *tororo* (sticky puree of Japanese yam) and shrimp *kakiage* (gathered tempura).

Lunch Set ¥4,800

Comes with Vegetable Appetizers and
Assortment of 2 Desserts by Chef Nakajima

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