

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



### **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



# 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



# 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



### "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)

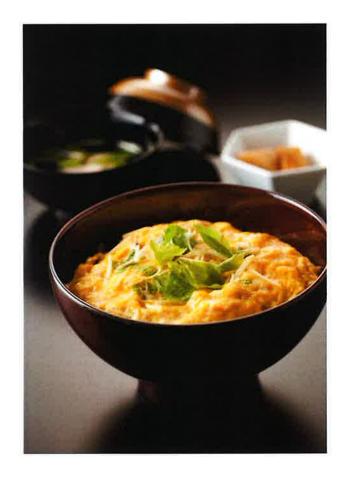
¥2,700

\* 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





This Picture is Udon in Curry Soup with Prawn Tempura.

# Udon in Curry Soup (with Brown Rice) ¥2,600

Addition of Prawn Tempura: +\frac{\pm}{700} Addition of Chicken Tempura: +\frac{\pm}{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



## 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