



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 by Chef Patissiere Nakajima

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

(Prime “Koshihikari” Rice from Minami Uonuma Region)

service charge will be added to your bill.
Please onfofm us if you have any food allergies or special preferences.
The above menu is subject to change with out prior notice



Beef Udon

¥5,000

A luxurious udon noodle soup topped with the famed wagyu Ozaki Beef.

New Otani's traditional soup is combined with
dashi stock to create an intricate harmony of sublime flavors.

Lunch Set ¥6,000

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

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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

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Assortment of 2 Desserts

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Chilled Soba Noodles with Gathered Tempura

¥ 2,600

Enjoy the harmony of aromatic soba with crispy tempura and the umami of warm dipping soup.

Lunch Set ¥3,600

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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

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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

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“Kamo-seiro” (Cold Soba with Canard Dipping Soup)

¥ 2,600

Lunch Set ¥ 3,600

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

Savor the aromatic dipping soup with roastcanard from Vendée, France
and canard meatballs seasoned with a special miso.

service charge will be added to your bill.
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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

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“Oyakodon” (Chicken and Eggs on Rice)

* Please choose white or brown r ice.

¥ 2,700

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

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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

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Assortment of 2 Desserts by Chef Nakajima

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