

*This menu is a creative dish where vegetables are cooked in various ways.*

*I hope that today's meal will be a pleasant time,*



① *Fresh vegetable salad (sunny lettuce, purple onion, mizuna, tomato)*

*Salt, pepper and lemon Serve to taste.*

新鮮野菜のサラダ(サニーレタス、紫玉ねぎ、水菜、トマト) 塩・コショウ・レモンでお召し上がりください

② *Yutofu (Chinese cabbage, chrysanthemums, green onions, shiitake mushrooms, and carrots.)*

*Tofu and vegetables are put in the kelp broth, and when it boils, you can divide it into the kelp and soy sauce soup and eat it. It is served for each person (solid fuel is hot, so please do not burn yourself)*

昆布出汁の中に豆腐と野菜を入れてあります、沸騰したら昆布と醤油のスープに取り分けしてお召し上がりください

本日の野菜は、白菜、春菊、長ネギ、椎茸、人参です

お一人毎盛り付けています(固形燃料は熱いので、火傷しないようにしてください)

③ *Vegetable sushi (Eringi mushrooms, sprout onions, eggplant, and red and yellow bell peppers.)*

*The vegetables are baked in olive oil, and you can eat salt, pepper and soy sauce as you like.*

*The sushi is served with a vinegar product called "gari", which is sliced ginger. There is wasabi between the vinegared rice and the ingredients, please enjoy the spiciness that comes to your nose.*

野菜(芽ネギ除く)はオリーブオイルで焼いています、塩・胡椒・醤油はお好みでお召し上がりください

寿司には"ガリ"というショウガをスライスした酢の物を添えています。

酢飯と具材の間にワサビが入っています、鼻にツーンとくる辛さをお楽しみください

④ *Vegetable tempura (Broccoli, squash, shishitang, Enoki mushrooms only, and large leaves.)*

*The ingredients are fried crispy in soybean oil, and you can enjoy salt and pepper to your liking.*

本日の具材は、ブロッコリー・南瓜・しし唐・エノキ茸・大葉です

具材を大豆油でカリッと揚げています、塩・胡椒はお好みでお召し上がりください

⑤ *Warm udon noodles It is a warm udon noodle served with kelp broth. The topping is boiled spinach.*

昆布出汁で召し上がっていただく温かいうどんです。トッピングは茹でたほうれん草です

⑥ *Seasonal fruits* 季節のフルーツ

*Ingredients are subject to change depending on the season. 季節により食材が変更になる場合があります。*

*Drinks are not included, tap water is free to consume.*

飲み物は含まれていません、水道水は自由に召し上がっていただけます