

Lunch Menu

NINJA set course

Ninja's treasure chest

Fire turban shell on salt mountain

Grilled silver cod fish and vegetables
by brazier-style

Grilled Omi beef round
by stone oven
100g

Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

6,000 yen

Sirloin 8,000 yen
Tenderloin 10,000 yen

Japanese cuisine set course

Appetizers

Grilled sesame tofu

Otsukuri of fresh raw fish

Grilled Omi beef round
by stone oven
60g / 100g

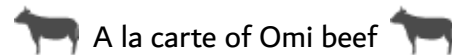
Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

4,000 yen / 6,000 yen

Sirloin 6,000 yen / 8,000 yen
Tenderloin 8,000 yen / 10,000 yen

We use "Omi beef" for the main dish of the course



100g Round 3,000 yen/ Sirloin 6,000 yen/ Tenderloin 8,000 yen
150g Round 5,000 yen/ Sirloin 9,000 yen/ Tenderloin 12,000 yen
Meat sushi 2 pieces 1,500 yen

Fully enjoy "Omi beef" set course

Meat sushi

Appetizers

Grilled sesame tofu

Grilled Omi beef round
by stone oven
100g / 150g / 200g

Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

100g 8,000 yen
Sirloin 10,000 yen
Tenderloin 12,000 yen

150g 10,000 yen
Sirloin 13,000 yen
Tenderloin 15,000 yen

200g 12,000 yen
Sirloin 16,000 yen
Tenderloin 18,000 yen

Prices are subject to consumption tax / Please let us know if you have any food allergies or restrictions
You can't order only a la carte / Menus and ingredients are subject to change depending on seasonal availability
Tenderloin of Omi beef may be out of stock with rare parts, we are sorry for the inconvenience

Lunch set 11:30 am-3:00 pm (L.O 2:00 pm)

Ninja assortment gozen	Japanese black beef steak by stone oven gozen	Omi beef 100% hamburger steak gozen
Iga beef croquette, Iga miso pork loin	Iga beef or Omi beef steak	Omi beef 100% hamburger steak
Kushikatsu deep-fried skewers	(brands, parts are daily)	Today's small bowl, Salad
Sashimi-style yuba	Today's small bowl, Salad	Rice, Miso soup, Pickles
Grilled Koka trout marinated in Koka sake cake	Rice, Miso soup, Pickles	Brulee of Hoji tea, Drink
Koka trout salad style, Assorted stewed	Brulee of Hoji tea, Drink	3,000 yen
vegetables with broth and soy sauce,	You can change the part of the steak	
Seared venison, Today's small bowl	to "sirloin" +2,000 yen	
Rice, Miso soup, Pickles	3,000 yen	
Brulee of Hoji tea, Drink		

1,500 yen

All lunch set menu includes a drink and dessert. Free refill of rice and miso soup

Please choose a drink from the following (extra order 100 yen)

Apple juice, Orange juice, Green tea, Oolong tea, Coffee (hot/ice)

We take time about 20-30 minutes for preparing on all the meals / Prices are subject to consumption tax
The contents of gozen is subject to change depending on stock situation of ingredients