



## 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

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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)

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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 with out prior notice



## Soba in Warm Soup with Mastutake Tempura

¥ 5,500

Indulge in this luxury dish featuring tempura of Matsutake mushroom,  
one of the most sought-after autumn delicacies in Japan.

The delicate aroma and distinct texture present a sublime harmony with  
the fragrant soba noodles.

**Lunch Set      ¥ 6,500**

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

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## Chilled Udon Noodles with “Kabosu” Citrus

\* This item can also be prepared with soba noodles.

**¥ 2,600**

The combination of smooth and chewy Inaniwa udon noodles, high-quality tuna broth made with spring water from Kyoto, and aromatic Kabosu citrus creates a tangy and refreshing dish that revives your heat-suffering appetite.

**Lunch Set      ¥3,600**

Comes with Vegetable Appetizers and

Assortment of 2 Desserts by Chef Nakajima

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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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Assortment of 2 Desserts by Chef Nakajima

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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 by Chef Nakajima

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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.**

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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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Assortment of 2 Desserts by Chef Nakajima

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## “Oyakodon” (Chicken and Eggs on Rice)

\* Please choose white or brown rice.

¥ 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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