

## 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:+¥550Addition of "Inari-zushi" (sushi rice in fried tofu pouch, 1 pc)¥250Addition of White or Brown Rice¥300(Prime "Koshihikari" Rice from Minami Uonuma Region)



# Soba in Warm Soup with Mastutake Tempra

#### ¥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



### 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 refreshingdish that revives your heat-suffering appetite.





# 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¥3,600Comes with Vegetable Appetizers and

Assortment of 2 Desserts by Chef Nakajima



# 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.



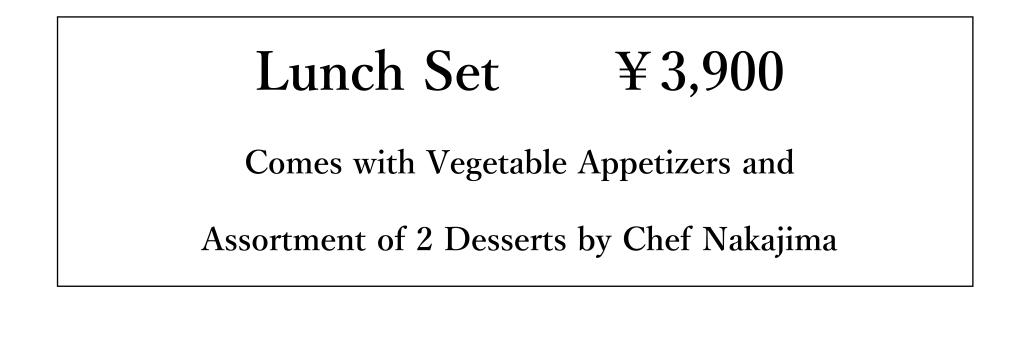
Comes with Vegetable Appetizers and

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.





# "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.



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!



Comes with Vegetable Appetizers and

Assortment of 2 Desserts by Chef Nakajima



# "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

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 (g athered tempura).

#### Lunch Set ¥4,800

Comes with Vegetable Appetizers and

Assortment of 2 Desserts by Chef Nakajima