



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 : ¥ 1,500

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 inform us if you have any food allergies or special preferences.
The above menu is subject to change without prior notice



Chilled Soba Noodles with Gathered Tempura

¥ 2,800

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

Lunch Set ¥3,800

Comes with Vegetable Appetizers and

Assortment of 2 Desserts by Chef Nakajima

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Cold Soba with Tempura of the Season

¥ 3,800

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 ¥ 4,800

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)**

¥ 2,700

Lunch Set ¥ 3,700

**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)

¥ 2,800

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 ¥ 3,800

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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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Assortment of 2 Desserts by Chef Nakajima

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Yamakakesoba with Kakiage Tempura

¥ 4,000

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 ¥ 5,000

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Assortment of 2 Desserts by Chef Nakajima

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Beef Udon

¥ 5,000

A luxurious udon noodle soup topped with
the famed Japanese Beef "Wagyu".

New Otani's traditional consommé 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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