



SHUNSAIZEN Lunch for February 2026

¥5,500
(taxes included)

"Please inform us of any allergies, such as nuts or dairy, so that we may prepare your meal accordingly."

Zensai (Appetizer)

Tender simmered abalone and soy beans
Crispy deep-fried smelt (Contains: Egg, Wheat)
Simmered kumquat in light syrup
Beef roll with burdock root
Squid and seri (Japanese parsley) with sweet miso vinegar sauce
Grilled cheese aged in sake lees and miso

Owan (Simmered bowl)

Crab meat "Shinjo" ball in clear dashi broth with fragrant aosa-nori seaweed, turnip sprouts, and kinome (sansho leaf) (Contains: Egg)

Tsukuri (Sashimi)

Chef's choice of fish (two kinds) with garnishes
or
Fresh white fish Carpaccio served with green salad and truffle juice dressing

Yakimono (Grilled dish)

Grilled alfonsino and simmered daikon radish with fuki (Japanese Butterbur) and white miso sauce (Contains: Egg)

Nimono (Simmered dish)

Steamed chicken and bamboo shoot ball with lily bulb, ginkgo nut, and shiitake mushroom served with thick dashi glaze (Contains: Egg)

Shokuji (The final set of savory dishes)

Hijiki seaweed and vegetable mixed rice set served with akadashi miso soup and Japanese pickles
or
Noodles (choose one from below):
Rokusantei-style curry udon, warm udon with bonito stock, or cold udon
or
Ochazuke broth with rice, fermented mackerel and shiso leaf, with pickled vegetables

Mizugashi (Dessert)

Dessert of the day

道場六三郎

Michiba Rokusaburo

山本賢治

Yamamoto Kenji



SHUNSAIZEN Lunch for February 2026

"Please inform us of any allergies, such as nuts or dairy, so that we may prepare your meal accordingly."

Zensai (Appetizer)

Tender simmered abalone and soy beans
Crispy deep-fried smelt (Contains: Egg, Wheat)
Simmered kumquat in light syrup
Beef roll with burdock root
Squid and seri (Japanese parsley) with sweet miso vinegar sauce
Grilled cheese aged in sake lees and miso

Owan (Simmered bowl)

Crab meat "Shinjo" ball in clear dashi broth with fragrant aosa-nori seaweed, turnip sprouts, and kinome (sansho leaf) (Contains: Egg)

Tsukuri (Sashimi)

Chef's choice of fish (two kinds) with garnishes
or
Fresh white fish Carpaccio served with green salad and truffle juice dressing

Yakimono (Grilled dish)

Grilled alfonsino and simmered daikon radish with fuki (Japanese Butterbur) and white miso sauce (Contains: Egg)

Nimono (Simmered dish)

Steamed chicken and bamboo shoot ball with lily bulb, ginkgo nut, and shiitake mushroom served with thick dashi glaze (Contains: Egg)

Shokuji (The final set of savory dishes)

Hijiki seaweed and vegetable mixed rice set served with akadashi miso soup and Japanese pickles
or
Noodles (choose one from below):
Rokusantei-style curry udon, warm udon with bonito stock, or cold udon
or
Ochazuke broth with rice, fermented mackerel and shiso leaf, with pickled vegetables

Mizugashi (Dessert)

Dessert of the day

道場六三郎

Michiba Rokusaburo

山本賢治

Yamamoto Kenji