

## WASHOKU SPECIALS

Offered in collaboration with Chef Kimio Nonaga of Nihonbashi Yukari  
Each main comes with chawanmushi, komatsuna ohitashi, a small dessert and a choice of soft drink.

**Creamy Oyster Udon**  
"kaki-bonara" creamy sesame dashi soup,  
soft-boiled egg, ohba, onion, myoga  
3,120

**Shizuoka Kabayaki Eel Rice Bowl**  
soy-braised kamo eggplant, burdock  
and egg dashi soup, sansho pepper powder  
5,000

日本橋 ゆかり

## WEEKLY SPECIALS

Each main comes with seasonal soup or mini green salad and a choice of soft drink.  
Please ask your server about drink options.

**June Flower**  
white bean purée, goat cheese-stuffed zucchini flower,  
parmesan polenta cake, zucchini-onion sauce  
2,620

**Grilled US Pork Chop with Charcutière Sauce**  
deep-fried yam, seasonal vegetables, tomatoes,  
shallots, dijon mustard  
2,970

Nihonbashi Yukari Special Black Beans Ice Cream +220

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## BEVERAGES

**Sparkling NV Guy de Forez Brut Reserve,**  
Les Riceys, Champagne, France  
glass 1,540 · bottle 9,240

**Sparkling Chandon Garden Spritz,**  
Australia  
glass 990

**White 2021 Elesko Rizling Rýnský,**  
Malé Karpaty, Slovakia  
glass 970 · bottle 4,850

**Red 2021 Rall Wines Syrah,**  
Swartland, South Africa  
glass 970 · bottle 4,850

**Sparkling Edenvale Sparkling Cuvee,**  
Australia (alcohol-free)  
bottle (200ml) 880

**Suntory Draft Triple Nama**  
480

**Sake Flight**  
**Mizubasho Junmai Daiginjo**  
**Mizubasho Junmai Ginjo**  
1,350 (60ml each)

All prices include 10% consumption tax.  
Please discuss any food allergies or dietary requirements with your server.  
The weekly lunch special is not designed for sharing and should be ordered per person.