

和朝食

OKANE BREAKFAST

定食 SET MENU

SERVED WITH SALAD – MISO SOUP – PICKLES – RICE

和 NAGOMI \$18

KAKIAGE
*lightly fried sweet yams,
tempura sauce*
YAKI KINOKO
grilled mushrooms, yuzu soy
YASAI NIMONO
*stewed king oyster mushroom,
heirloom carrot*
GOMA DOFU
sesame tofu, cucumber, wasabi
POTATO SALAD
apples, pickled cucumber
FUTOMAKI
*kampyo, yamagobo,
spinach roll*

雅 MIYABI \$20

BUTA KAKUNI
stewed pork belly, green onion jus
WAKADORI NIMONO
braised chicken, turnip
SMOKE SALMON
soy glazed smoked salmon
DASHIMAKI TAMAGO
egg omelet, dashi with mirin
GOMA DOFU
sesame tofu cucumber, wasabi
CHIRIMEN JAKO
crispy baby anchovies

柏 KASHIWA \$18

WAKADORI NIMONO
braised chicken, turnip
GYOZA
chicken, garlic, chives, bok choy
WAKADORI TERIYAKI
chicken teriyaki, chives
CURRY
*sweet peas, yukon
potato*
POTATO SALAD
apples, pickled cucumber

恵 MEGUMI \$22

GYUNIKU SHIGURENI
*stewed beef, ginger,
sesame seeds*
GINDARA MISOZUKE
miso glazed cod
63° ONSEN TAMAGO
*asparagus, hollandaise,
white truffle oil*
TEMARIZUSHI
chef's choice sushi sphere
POTATO SALAD
apples, pickled cucumber
CHIRIMEN JAKO
crispy baby anchovies

お好み

A LA CARTE

蟹とロブスター - 御飯
KANI LOBSTER GOHAN \$16
*crab and lobster rice,
chives, butter*

海老玉お好み焼き
EBITAMA OKONOMIYAKI \$14
*savory Japanese pancake,
cabbage, bonito, aonori*

サーモンのビーツ漬け
BEET CURED
SCOTTISH SALMON \$16
creme fraiche

寿司盛合わせ
SUSHI MORIAWASE \$24
*Chef's selection nigiri
and sashimi*

魚のお粥

AWABI OKAYU \$18
*abalone rice porridge,
ginger, green onion*