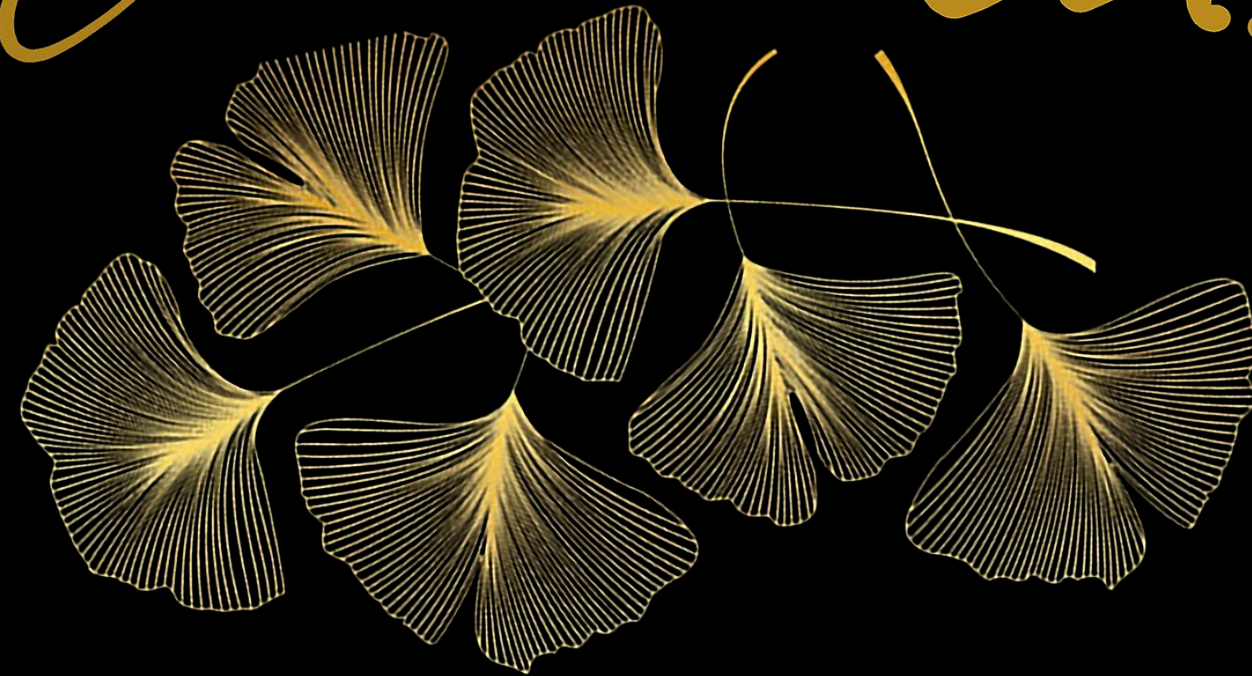


Lunch.



HAKATA RAMEN

博多ラーメン

A signature dish from Fukuoka, this rich and creamy pork bone broth is simmered for hours to achieve its silky depth. Served with thin, firm noodles, chashu pork, a marinated soft-boiled egg, and finished with fresh green onions, pickled ginger, and aromatic garlic.

20€

KANSAI RAMEN

関西ラーメン

A rich, savory pork-based broth with a creamy texture, typical of Osaka's hearty ramen, served with wakame, tender noodles, chashu pork, and a marinated soft-boiled egg.

20€

KYOTO BENTO

京都弁当

A refined bento box showcasing the seasonal flavors of Kyoto:

Grilled Kamo (Duck) paired with yuzu glaze
Vegetables marinated in sweet-salty soy sauce
Chirashi Sushi with thin slices of sashimi and fresh wasabi
Kyo-yasai (Kyoto vegetables)
Matcha-flavored Tamagoyaki, a soft, sweet omelette infused with matcha
Goma-dofu (Sesame Tofu), a silky, smooth tofu made from sesame, served with a dashi sauce
Silky Tofu topped with a caramel sauce

25 €