

Dainty and refined Japanese dishes  
each served individually



萌黄色 □ MOEGIIRO□

May have some changes by the stocking

TAX and service charge  
are all included

3,500yen 4,042yen

- Hors'd'oeuvres
- Fresh slices of raw fish
- Grilled dish
- Deep-fried dish
- Vinegared dish
- Rice dish
- Dessert

Green tea tofu,Boiled japanese ivory shell,A fu dumpling wrapped in bamboo leaves,Japanese omelet,Sushi of boiled sea eel  
Seabream,Tuna,Fresh slices of eggplant sesame sauce  
Grilled seabass with yolk and soy sauce  
Deep-fried lotus and ground duck-meat,Deep-fried conger pike flavored perilla(beefsteak plant) and UME(japanese apricot)  
Vinegared grilled eggplant and boiled shrimp flavored UME(japanese apricot)  
Boiled "JAMONGANMAI"rice,3kinds pickles,Miso soup  
Boiled fu millet topped with miso flavored yuzu,Boiled hu mugwort topped with bean jam



紫紺 □ SHIKON□

TAX and service charge  
are all included

5,000yen 5,775yen

- Hors'd'oeuvres
- Fresh slices of raw fish
- Grilled dish
- Deep-fried dish
- One-pot dish
- Vinegared dish
- Rice dish
- Dessert

Green tea tofu,Boiled japanese ivory shell,A fu dumpling wrapped in bamboo leaves,Japanese omelet,Sushi of boiled sea eel  
Bayberry,Grilled cuttlefish with powdered dried laver  
Seabream,Horse mackerel,Tuna,Fresh slices of eggplant sesame sauce  
Grilled seabass with yolk and soy sauce  
Deep-fried lotus and ground duck-meat,Deep-fried conger pike flavored perilla(beefsteak plant) and UME(japanese apricot)  
Conger pike and vegetables cooked at the table  
Vinegared grilled eggplant and boiled shrimp flavored UME(japanese apricot)  
Boiled "JAMONGANMAI"rice,3kinds pickles,Miso soup  
Boiled fu millet topped with miso flavored yuzu,Boiled hu mugwort topped with bean jam



海松色 □ MIRUIRO□

TAX and service charge  
are all included

6,500yen 7,507yen

- Hors'd'oeuvres
- Soup
- Fresh slices of raw fish
- Grilled dish
- Cold noodle dish
- One-pot dish
- Vinegared dish
- Rice dish
- Dessert

Green tea tofu,Boiled japanese ivory shell,A fu dumpling wrapped in bamboo leaves,Japanese omelet,Sushi of boiled sea eel  
Bayberry,Grilled cuttlefish with powdered dried laver,Boiled shrimp,Grilled scallop with yolk  
Soup of conger pike,white gourd-melon,japanese apricot sauce,yuzu  
Seabass,Fatty tuna,Horse mackerel,Oval squid,Raw mackerel salted marinated vinegar  
Grilled an ayu(a sweetfish)with salt  
Thin wheat noodles  
Conger pike and vegetables cooked at the table  
Vinegared grilled eggplant and boiled shrimp flavored UME(japanese apricot)  
Rice porridge containing UME(japanese apricot),3kinds pickles  
Boiled fu millet topped with miso flavored yuzu,Boiled hu mugwort topped with bean jam



韓紅花 □ KARAKURENAI□

TAX and service charge  
are all included

8,000yen 9,240yen

- Hors'd'oeuvres
- Soup
- Fresh slices of raw fish
- Grilled dish
- Cold noodle dish
- One pot dish
- Vinegared dish
- Rice dish
- Dessert

Green tea tofu,Boiled japanese ivory shell,A fu dumpling wrapped in bamboo leaves,Japanese omelet,Sushi of boiled sea eel  
Bayberry,Grilled cuttlefish with powdered dried laver,Boiled shrimp,Grilled scallop with yolk  
Soup of conger pike,white gourd-melon,japanese apricot sauce,yuzu  
Boiled conger pike,Seabass,Fatty tuna,Horse mackerel,Oval squid  
Grilled an ayu(a sweetfish)with salt  
Thin wheat noodles  
Sukiyaki : Sliced beef and vegetables cooked at the table  
Boiled octopus,vinegary-sauce  
Rice porridge containing UME(japanese apricot),3kinds pickles  
Boiled fu millet topped with miso flavored yuzu,Boiled hu mugwort topped with bean jam



猩猩緋 □ SYOUJYOUHI□

TAX and service charge  
are all included

10,000yen 11,550yen

- Hor'd'oeuvres
- Soup
- Fresh slices of raw fish-1
- Grilled dish
- Cold noodle dish
- One-pot dish
- Vinegared dish
- Rice dish
- Dessert

Green tea tofu,Boiled japanese ivory shell,A fu dumpling wrapped in bamboo leaves,Japanese omelet,Sushi of boiled sea eel  
Bayberry,Grilled cuttlefish with powdered dried laver,Boiled shrimp,Grilled scallop with yolk  
Soup of conger pike,white gourd-melon,japanese apricot sauce,yuzu  
~Sweet flat~Boiled conger pike,Seabass,Fatty tuna,Sea urchin  
Grilled conger pike  
Thin wheat noodles  
Japanese blue fish and vegetables cooked at the table  
Boiled octopus,vinegary-sauce  
Rice porridge containing UME(japanese apricot),3kinds pickles  
Boiled fu millet topped with miso flavored yuzu,Boiled hu mugwort topped with bean jam



<Rise with japanese sea bream, cooked in the traditional japanese rice pod>

Able to change rice to "Japanese popular rice"with sea bream(TAIMESHI),cooked in the traditional rice pod  
1000yen will be changed per person

※Than two people



ZEN-EN (禪園)

Herbis Plaza B2F 25-5-2 Umeda Kita-ku Osaka,530-0001,Japan Tel.06-6457-1002