

# Dainty and refined Japanese dishes each served individually

# March

May have some changes by the stocking

TAX and service charge  
are all included

## 萌黄色 □ MOEGIIRO□

3,500yen 4,042yen

- Hors'd'oeuvres** Dress boiled bamboo shoot and cuttlefish with miso flavored leaf bud, Grilled scallop with yolk, 3 kinds dumpling, Sushi of boiled shrimp  
Boiled rapeseed and sesame seasoned with soy sauce
- Fresh slices of raw fish** Seabream, Tuna, Common cuttlefish, Jellied laver
- Grilled dish** Gratin au noble scallop and bamboo shoot
- Deep-fried dish** Assortment of vegetables tempura (bamboo shoot, butterbur, broad bean), A mixture of shrimp and Japanese parsley fried in batter
- Noodle dish** Seaweed noodle, grated yam, wasabi, Boiled shiitake mushrooms with soy sauce
- Rice dish** Boiled "JAMONGAN Rice" (very delicious Japanese rice), 3 kinds pickles, Miso-soup
- Dessert** Powdered green tea pudding, bean jam, soybean flour

## 紫紺 □ SHIKON□

5,000yen 5,775yen

TAX and service charge  
are all included

- Hors'd'oeuvres** Dress boiled bamboo shoot and cuttlefish with miso flavored leaf bud, Grilled scallop with yolk, 3 kinds dumpling, Sushi of boiled shrimp  
Boiled rapeseed and sesame seasoned with soy sauce, Boiled deep-fried fu with soy sauce, Boiled broad bean
- Fresh slices of raw fish** Seabream, Tuna, Japanese cockle, Jellied laver
- Grilled dish** Gratin au noble scallop and bamboo shoot
- Deep-fried dish** Assortment of vegetables tempura (bamboo shoot, butterbur, broad bean), A mixture of shrimp and Japanese parsley fried in batter
- One-pot dish** Duckball and vegetables cooked at the table
- Noodles dish** Seaweed noodle, grated yam, wasabi, Boiled shiitake mushrooms with soy sauce
- Rice dish** Boiled "JAMONGAN Rice" (very delicious Japanese rice), 3 kinds pickles, Miso-soup
- Dessert** Powdered green tea pudding, bean jam, soybean flour

## 海松色 □ MIRUIRO□

6,500yen 7,507yen

TAX and service charge  
are all included

- Hors'd'oeuvres** Dress boiled bamboo shoot and cuttlefish with miso flavored leaf bud, Grilled scallop with yolk, 3 kinds dumpling, Sushi of boiled shrimp  
Boiled rapeseed and sesame seasoned with soy sauce, Boiled deep-fried fu with soy sauce, Boiled broad bean,  
Boiled baby octopus with soy sauce, Liken chinese yam to cherry blossoms
- Soup** Soup of ground clam paste
- Fresh slices of raw fish** Seabream, Fatty tuna, Grilled pen shell
- Steamed dish** Steamed vegetables and sea eel with grated yam in a cup, thicken sauce
- Grilled dish** Grilled alfonsino flavored leaf bud, Grilled bamboo shoot with butterbur and miso
- One-pot dish** Duckball and vegetables cooked at the table
- Vinegared dish** Japanese cockle and ark shell, vigar and miso
- Rice dish** Please choose: rice porridge containing mozuku or just boiled rice, 3 kinds pickles. (miso soup attached "just boiled rice")
- Dessert** Powdered green tea pudding, bean jam, soybean flour, Pistachio ice-cream

## 韓紅花 □ KARAKURENAI□

8,000yen 9,240yen

TAX and service charge  
are all included

- Hors'd'oeuvres** Dress boiled bamboo shoot and cuttlefish with miso flavored leaf bud, Grilled scallop with yolk, 3 kinds dumpling, Sushi of boiled shrimp  
Boiled rapeseed and sesame seasoned with soy sauce, Boiled deep-fried fu with soy sauce, Boiled broad bean,  
Boiled baby octopus with soy sauce, Liken chinese yam to cherry blossoms
- Soup** Soup of ground clam paste
- Fresh slices of raw fish** Seabream, Fatty tuna, Common cuttlefish, Grilled pen shell, Prawn
- Steamed dish** Steamed vegetables and sea eel with grated yam in a cup, thicken sauce
- Grilled dish** Grilled alfonsino, abalone and bamboo shoot flavored leaf bud
- One pot dish** Sukiyaki: Sliced beef and vegetables cooked at the table
- Vinegared dish** Japanese cockle and ark shell, vigar and miso
- Rice dish** Please choose: rice porridge containing mozuku or just boiled rice, 3 kinds pickles. (miso soup attached "just boiled rice")
- Dessert** Powdered green tea pudding, bean jam, soybean flour, Pistachio ice-cream

## 猩猩緋 □ SYOUJYOUHI□

10,000yen 11,550yen

TAX and service charge  
are all included

- Hors'd'oeuvres** Dress boiled bamboo shoot and cuttlefish with miso flavored leaf bud, Grilled scallop with yolk, 3 kinds dumpling, Sushi of boiled shrimp  
Boiled rapeseed and sesame seasoned with soy sauce, Boiled deep-fried fu with soy sauce, Boiled broad bean,  
Boiled baby octopus with soy sauce, Liken chinese yam to cherry blossoms
- Soup** Soup of ground clam paste
- Fresh slices of raw fish-1** ~Assortment of raw shell~ Ark shell, Japanese cockle, Trough shell
- Fresh slices of raw fish-2** Sea bream, Fatty tuna, Prawn
- Steamed dish** Steamed vegetables and sea eel with grated yam in a cup, thicken sauce
- Grilled dish** Grilled "KAWACHI" 's duck-loin, Grilled bamboo shoot with butterbur and miso
- One-pot dish** Japanese blue and vegetables cooked at the table
- Vinegared dish** Slices of rare beef and boiled bamboo shoot, starchy vinegar and soy sauce
- Rice dish** Please choose: rice porridge containing mozuku or just boiled rice, 3 kinds pickles. (miso soup attached "just boiled rice")
- Dessert** Powdered green tea pudding, bean jam, soybean flour, Pistachio ice-cream



<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