

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.