

YUI COURSE



Vegetarian
Vegan
-friendly

7,000 JPY/one person

MENU

● Pre-dinner drink : KOJI DRINK

● Appetizer : Tofu Loaf

● Main dish : Botanical SUKIYAKI

【ingredients】

- Nama age (thick fried tofu) from Hokkaido
- Yotei Age (thick fried tofu) from Niseko
- Nama-fu from Hokkaido
- Yuba (tofu skin)
- Gisei tofu
- Shirataki (Konjac noodles)
- Enoki (winter mushroom)
- Hakusai (napa cabbage)
- Naganegi (Japanese Long green onion)
- Japanese Cherry tomato

● Set menu : White Rice

● Set menu : UDON

● Dessert : Matcha Monaka, Hot KOJI Milk