

Expressing Lunch

11:00 - 14:00 (L.O. 13:30)

Carefully selected ingredients from Koshu, served in a roast style.

Roasted Trio of Koshu Beef, Pork & Chicken	5,200
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Roasted Koshu Wagyu (Beef) We use an exceptionally rare cut. Please ask our staff for details. 6,200

Roasted Koshu Jidori (Chicken) 3,600

Roasted Koshu Fujizakura Pork 2,900

All roast dishes are served with Pain de Mie and a Crystal Salad.

Quiche Lorraine with Crystal Salad 1,800

Kids Plate

Petit Prince Only for children up to elementary school age 2,000

Set

with Drink +500

with Lavender Basque Cheesecake from Lake Kawaguchi +700

with Drink and Lavender Basque Cheesecake from Lake Kawaguchi +1,000

Please choose your drink from the options below.

Two types of coffee (Original Blend / Limited-Time Coffee) Hot / Iced

※Complimentary refills of hot coffee are available until 13:30.

Café Latte Hot / Iced

Uenohara Herb Garden Seasonal Herbal Tea Hot only

Pain de Mie

Each loaf is carefully baked in-house, one at a time. Immediately after baking, it is rapidly cooled and packaged. This extra step is the key to preserving the freshly baked aroma, the bread's natural flavor, and its moisture.

Crystal Salad

A salad of crisp, translucent vegetables, delicately pressurized to preserve flavor and freshness. Finished with our fragrant lavender dressing.

KOUMA - Cotton Oshibori -

Made with premium "Combed Cotton" known for its silky sheen and soft touch. This luxury oshibori offers a supreme comfort every time you use it.

*If you have any questions about allergens, please ask our staff.

Drink

Coffee & Cocoa

Coffee Hot / Iced 800

We offer our Original Blend, crafted to pair perfectly with Pain de Mie, along with a Limited-Time Coffee.

- Hot coffee refills (two selections) are available until 13:30.
- Café Latte is not included.

Café Latte Hot / Iced 900

Vietnamese Cocoa Hot / Iced 650

Herbal Tea & Soda

Uenohara Herb Garden Seasonal Herbal Tea Hot only 1,200

Lavender Cordial Soda 900

Juice

Muscat Bailey A 1,200

calexo® Non-Alcoholic Cocktails to complement your meal

Calexo SemiTropic (Light tropical flavors of mango and pineapple layered with lime) 1,100

Calexo Cucumber Citron (A clean, refreshing palate with notes of cucumber and ginger) 1,100

Calexo Citrus Rose (A vibrant blend of grapefruit with a hint of rose) 1,100

Alcoholic Beverage

Fujizakura Kogen Beer 1,400

Original Blend Coffee

This carefully crafted coffee is a refined blend of beans from Papua New Guinea, Indonesia, and Peru. A city roast blend, carefully roasted to bring out its rich aroma and flavor. Notes of wood and nuts are layered with a subtle hint of ripe fruit, creating an elegant and complex profile. Inspired by the calm of the forest, it finishes smoothly with a lingering aftertaste. Please enjoy how the flavors gently unfold with every sip.

Masahiko Fujii, Coffee Roaster

Limited-Time Coffee

Mandheling

Made with carefully selected Mandheling beans from Indonesia, this dark roast coffee is crafted to bring out a smooth bitterness and deep, full-bodied richness. With low acidity and a calm, lingering finish, it offers a well-balanced flavor that pairs naturally with both savory dishes and sweets, making it enjoyable in a wide range of moments.

JUUDEN COFFEE

Wine

Bottle Wine

Sparkling

Chateau Jun Limited Original Delaware Sparkling Wine	8,800
7c (seven cedars winery) Delaware Sparkling	11,000
Chuo Budoshu Co., Ltd. Grace Blanc de Blancs 2016	48,000

White

Fujicclairwine inc. Ginka Koshu	7.400
KISVIN WINERY Kisvin Koshu	11.000

Red

MANNS WINES Muscat Bailey A passi	9.600
Chuo Budoshu Co., Ltd. YAMANASHI de GRACE	11,500
Chuo Budoshu Co., Ltd. Cuvée Misawa 2019	65,000