

WELL-BEING SLOW BREAKFAST

'Hare' Special Breakfast

¥3,080

Take your time and calm down in your body,  
It is a breakfast that rejuvenates the mind and body.

Carbohydrates (rice) are not included to reduce the burden  
on the body. However, please feel free to contact us if you  
wish to have a bowl of rice.

Fresh juice of carrot and mandarin orange



Fresh vegetable salad with broth vinager gelée



"Obanzai"

- Cuttlefish and bluefin tuna dressed with sesame soy sauce
- Eggplant cooked with landlocked salmon soup stock
- Carrot and dried radish râpée
- Cold homemade tofu
- Dried young sardines with green Japanese pepper



Grilled halibat with saikyo miso, Japanese mustard spinach with dried bonito



Poached egg of "Tamagokoro" from Ito chicken farm and dashi and soy sauce

SORANO rice, Miso soup with tomato from Tachikawa and homemade miso

Homemade pickles

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'Ke' Ordinary Breakfast

¥1,980

It is a light menu structure for the mind and body  
that you can enjoy as an extension of your daily life.

Please feel free to ask for a refill of rice.

Various vegetables flavored with bonito broth



Grilled fish

SORANO rice



Miso soup with homemade miso

Three varieties of side dishes

\* The contents or production area of the food can vary according to the buying and stock state of the day.

\* All prices are tax included.

## KIDS BREAKFAST

¥1,980



Vegetable Salad



Scrambled Eggs  
(Eggs from Ito Poultry Farm in TACHIKAWA)

Fried Potato



Mini Pork Sausage

Danishes

Fruits Jelly



Pumpkin Custard Pudding

Orange Juice or Apple Juice

If you would like rice or miso soup, we will  
change a part of the menu. Please ask the staff.

\* The contents or production area of the food can vary according to the buying and stock state of the day.

\* Tax will be added to your bill. \* Payments are accepted at the table. Please call staff for assistance.