

ROKU MIDPARK LOUNGE

FOOD MENU

Set Menu Roku Lounge Set

3 Types of Obanzai, 5 Types of Assorted Deep Fried Skewers & 3 Types of Loaded, Open Inari Sushi

Recommended Set Menu at ROKU MIDPARK LOUNGE! You can savor 3 types of Obanzai, which features stewed Kintoki sweet potatoes, assorted beans with Unohana, and chilled tomatoes tossed with Irizake, as well as every type of deep fried skewers and Inari sushi served at ROKU MIDPARK LOUNGE, in one set, at a great price.

¥2,500

Set Menu 6 Types of Obanzai

Inspired by Kyoto's home-cooking, this platter features small portions of different Obanzai cooked with everyday ingredients of the season.

¥1,500



Hand-Stretched Somen Noodles from Shimabara

(1. Plain 2. Pickled plums & Shiso leaves 3. Grated radish & Enoki mushrooms)

Known for their silky and suave texture, these Somen noodles from Nagasaki are served with three special flavors.

¥800



3 Types of Loaded, Open Inari Sushi

(1. Nori seaweed, julienned egg crêpes & ginger 2. Kyoto-style grilled salmon & dried red Shiso 3. Bonito flakes, smoked Daikon pickles & cream cheese)

In old days, Inari sushi was served as ritual offerings for flourishing businesses and rich harvests and was considered sacred food. The combination of Oage cooked in sweet sauce, vinegared sushi rice and each of the toppings creates an exquisite gastronomic balance.

¥850



Shaved Ice Made With Spring Water

(1. Matcha 2. Citrus Sudachi 3. Strawberries and cream)
Made with Natural Mineral Water from the Minami Alps by SUNTORY

Japan has rich soils nurtured by circles of four beautiful seasons. "Wa" Japanese ingredients are harvested from these rich soils and used to create the syrups.

These syrups go perfectly with the ice made from spring water.

¥1,100 each



Set Menu 5 Types of Deep Fried Skewers ¥900

Individual Skewer (Lotus root/ Asparagus/ Quail eggs) ¥190 each
(Soft-shell prawn/ Pork) ¥250 each



Chilled Tomatoes Tossed with Irizake ¥650



Potato Salad Topped with Karasumi and Myoga ¥650



Roasted Duck Dressed with Wasabi and Watercress ¥800



Mizu Warabimochi ¥350

Others

Stewed Kintoki Sweet Potatoes	¥550	Edamame	¥450
Assorted Beans with Unohana	¥650	Bamboo Leaf Custard	¥250

We accept all major credit cards and electronic money.



*All prices are tax inclusive.