

Teishoku is a traditional meal set that typically consists of a main dish accompanied by soup, rice and pickles. Typically eaten during breakfast or lunch, it is the foundation of almost every Japanese meal designed to provide a nourishing start to the day. Each Teishoku meal set includes:

Steamed Rice

Koshihikari Rice from Toyama prefecture

Miso Soup

Red & White Miso, Pork broth

Salmon Mizuna

Smoked salmon, Dashi, Mizuna

Ricotta Fig

Caramelized Balsamic Fig, Ricotta, Spinach

House Pickles

Salted Cucumber

Chaco Coleslaw

Cabbage, Carrot, Black Fungus, Rice Vinegar

(Free refill for rice and soup)

TEISHOKU

Teriyaki Charcoal Chicken 29
Crosslands Free Range Chicken Thigh
 +Add Onsen Egg | 3

Katsu Don 31
Crumbed Thick Pork Katsu, Omelette

Sizzling Wagyu Steak 45
Charcoal grilled 9+ Wagyu Flank Steak,
Apple sauce
 +Add Onsen Egg | 3

Salmon Ochazuke 28
Grilled King Salmon, Takana, Dashi Broth

Kaisen Don 48
Market Seafood, Ginger, Wasabi, Soy

Shio-Koji Kingfish Collar 29
Charcoal grilled Hiramasa Kingfish,
Onsen Egg, Daikon

Cold Udon Noodle (No rice) 23
Vegetable Tempura, Onsen Egg, Dashi

Agedashi Tofu (V) 27
Fried Tofu, Market Vegetable,
Grated Radish
 +Add Grilled Salmon | 13

Kid's Meal 18
Prawn Katsu, Crab Croquette, Omelette

SIDES

Spanner Crab Chawanmushi 10
Steamed egg custard, shellfish butter

Chicken Wing Prawn Toast 1pc | 10
Prawn stuffed chicken wing

Sashimi 17
6 Varieties of Market Seafood

Pickles 10
Chaco Coleslaw 12
Onsen Egg 3

Agedashi Tofu 24
Grilled Salmon 13
Grilled Kingfish Collar 20
Teriyaki Chicken 25
Sizzling Wagyu Steak 38
Cold Udon Noodle 20

Miso Soup 5
Steamed Rice 6