









LUNCH : Restaurant “Hanagoyomi” at Yatsugatake Highland Lodge

Main course (salad buffet)

*Please choose one from the followings for Lunch.

NOTE: Price includes salad buffet, service charges and tax. The tour cost may vary depending on your choice.

<p>(1) American Club Sandwich JPY 1,852</p> 	<p>(2) Salmon Mushroom Spaghetti JPY 1,543 (Small: JPY1,131)</p> 	<p>(3) Fried Maraena Whitefish with Brown Rice Pilaf JPY 1,543 (Small: JPY 1,131)</p> 	<p>(4) Beef Tendon Curry with White or Brown Rice JPY 1,543 (Small: JPY 1,131)</p> 
<p>(5) Fried Shrimp, Salmon, and Scallop with Bread or Rice JPY 1, 954</p> 	<p>(6) Fresh Vegetable Lasagna JPY 1,731</p> 	<p>(7) Rib Steak (100g/4oz) with Madeira Wine Sauce with Bread or Rice JPY 2,057</p> 	<p>(8) Somazoe-don (Shinsyu Alps Beef Rice Bowl) JPY 1,852 (Small: JPY 1,388)</p> 

DINNER : Shin-Miyoshi

– Traditional Local Cuisine Restaurant

Course

1. Shuko-mori (Appetizer)

Assortment of Japanese appetizers on a plate

2. Futa-mono (Specialties in a Japanese soup bowl with lid)

Poached vegetable/fish ball

3. Nabe-mono (Hot Pot) *

A Shabu Shabu horsemeat **or**

B Seasonal delicacies

4. Sashimi (Sliced fish/meat) *

A Thinly sliced fresh horsemeat **or**

B Thinly sliced fresh fish

5. Yaki-mono (Grilled food)

Grilled meat/fish/vegetable

6. Age-mono (Fried food)

Fried meat/fish/vegetable

7. Chef's picks

8. Desert



※ For No. 3 (Nabe-mono) and No. 4 (Sashimi) , please choose either A or B, and let a local assistant <tohari.naoko@jaxa.jp> know your choice by Friday May 15.



8-course dinner JPY 3,500_
tax & service not inclusive