

LUNCH SET

Monday-Friday

11:30-14:00

NAMIKI

Appetizer
Main Dish
Dessert
Coffee or Tea

3,800

TOKYO

Amuse
Appetizer
Soup
Main Dish
Dessert
Petit fours, Coffee or Tea

4,800

GINZA


Amuse
Appetizer
Today's Special
Main Dish
Dessert
Petit fours, Coffee or Tea

5,800

Enjoy 90 min of A.Y.C.D. sparkling wine to go with your lunch for +1,500


Please choose from below.

APPETIZER

 Quinoa salad
avocado, ginger dressing

Sucrine lettuce Caesar salad
Parmesan cheese, bacon

Sustainable smoked salmon confit
Seasonal root vegetables, Yuzu, salmon roe

 Burratina, fruit tomato salad
shallot, Shiso, pine nut +300

Pan-fried French foie gras
Tokyo Shiitake mushroom risotto truffle sauce +600

MAIN DISH


Braised wild sea bream
Ishikawa Miso, Tokyo Komatsuna, Asari clam

Roasted scallop
Broccoli and risoni risotto, bottarga +300

Roasted Shingen chicken breast
Walnut carrot salad with raisins marinated with Tokyo rum, cumin

Roasted Hokkaido pork chuck roll
Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet

Roasted Hokkaido Tokachi beef rump
Tokyo vegetables, beef jus +1,800

 Roasted Akigawa Wagyu beef
Tokyo vegetables, beef jus +3,200

SOUP


Kanazawa Gorojima Kintoki
sweet potato soup

 Blue lobster bisque
seasonal vegetables, truffle +600

Keep Things Simple
or Shake Things Up

DESSERT

Apple pie
Almond praline, tonka custard cream
vanilla ice cream

 Vegan panna cotta
coconut, vanilla
raspberry and rose hip sorbet (gluten-free)

Japanese chestnut Mont Blanc
Wasanbon meringue, white coffee ice cream

Crème brûlée and pear
Black currant, elderflower jelly, pear sorbet

 Seasonal fresh fruit plate

TOKYO LOCAL INGREDIENTS

<SUGAR> TAMAZATO Brown sugar "MIYAZAKI SHOTEN CO.,LTD."
Higashisuna Koto-ku

<SALT> UMINOSEI Natural sea salt "UMINOSEI CO.,LTD." Izu Oshima Island

<VINEGAR> GINJO Fermented vinegar "YOKOI VINEGAR BREWING CO.,LTD."
Shinkiba Koto-ku

<SOY SAUCE> KIKKOGO-ROUND SOYBEAN SAUCE "KONDO BREWERY CO.,LTD."
Akiruno-shi

<MISO> EDO SWEET MISO (EDO AMAMISO) "HINODEMISO CO.,LTD."
Kaigan Minato-ku

<YUZU PEPPER> TOKYO YUZU PEPPER "ENCHU-FOOD CO.,LTD."
Nihonbashi Chuo-ku

<TONKATSU SAUCE> NAMA SAUCE NOUKOU "TOKIWA SAUCE CO.,LTD."
Takinogawa Kita-ku

<MIRIN> TENJO MIRIN KOKORO "TOSHIMAYA SHUZOU CO.LTD."
Higashimurayama-shi


 Signature dish  Vegetarian menu
Prices are subject to service charge and tax.

CHEF'S CREATIONS




APPETIZER

 Quinoa salad, avocado, ginger dressing	1,600
Sucrine lettuce Caesar salad Parmesan cheese, bacon	1,600
Sautéed beef tripe green salad, semi-dried tomato, ravigote sauce	1,600
Beef intestine and tomato stew seasonal vegetables	1,600
Sustainable smoked salmon confit Seasonal root vegetables, Yuzu, salmon roe	2,600
 Burratina, fruit tomato salad shallot, shiso, pine nut	2,900
Pan-fried French foie gras Tokyo Shiitake mushroom risotto, truffle sauce	3,000
Charcuterie plate	2,400
 French cheese plate	2,600
Today's appetizer selection	3,400


SOUP

Kanazawa Gorojima Kintoki sweet potato soup	1,600
 Blue lobster bisque seasonal vegetables, truffle	2,400

DESSERT

Apple pie Almond praline, tonka custard cream vanilla ice cream	1,400
 Vegan panna cotta coconut, vanilla raspberry and rose hip sorbet (gluten-free)	1,400
Japanese chestnut Mont Blanc Wasanbon meringue, white coffee ice cream	1,400
Crème brûlée and pear Black currant, elderflower jelly, pear sorbet	1,400
 Sustainable chocolate lava cake Berry compote, vanilla ice cream	1,500
 Seasonal fresh fruit plate	1,800

ENTREE

Braised wild sea bream Ishikawa Miso, Tokyo Komatsuna, Asari clam	3,000
Roasted scallop Broccoli and risoni risotto, bottarga	3,200
Roasted Shingen chicken breast Walnut carrot salad with raisins marinated with Tokyo rum, cumin	2,800
Roasted Hokkaido pork chuck roll Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet	3,500
Oven-roasted Japanese pork spare ribs Edo Sweet Miso and Tokyo soy sauce BBQ sauce Deep-fried potato wedges	2,800
Roasted Hokkaido Tokachi beef rump Tokyo vegetables, beef jus	8,600
Crispy fish burger celeriac remoulade salad, tartare sauce	2,200
 Hokkaido pork tonkatsu sandwich Tokyo Tokiwa sauce	2,200
NAMIKI667 Wagyu beef burger avocado, tomato, onion, bacon Monterey Jack cheese	2,800
 Truffle potato gnocchi gratin	2,800
Spaghetti Bolognese	2,000
Neapolitan pasta	2,000
Japanese beef tendon Udon green onion, soft-boiled egg Tokyo soy sauce, Yuzu pepper	2,200
Japanese minced beef curry, mixed leaf salad	1,800
Japanese beef curry with Hokkaido pork tonkatsu mixed leaf salad	2,800

The food, the people,
the moment:
relish it all at
NAMIKI667.

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LUNCH SET

Saturday-Sunday

11:30-14:00

TOKYO

Amuse
Appetizer
Soup
Main Dish
Dessert
Petit fours, Coffee or Tea

4,800

GINZA

Amuse
Appetizer
Today's Special
Main Dish
Dessert
Petit fours, Coffee or Tea

5,800

CENTRIC


Amuse
Appetizer
Today's Special
Roasted Hokkaido Tokachi beef rump
Dessert
Petit fours, Coffee or Tea

6,800

Enjoy 90 min of A.Y.C.D. sparkling wine to go with your lunch for +1,500


Please choose from below.

APPETIZER

 Quinoa salad
avocado, ginger dressing

Sucrine lettuce Caesar salad
Parmesan cheese, bacon

Sustainable smoked salmon confit
Seasonal root vegetables, Yuzu, salmon roe

 Burratina, fruit tomato salad
shallot, Shiso, pine nut +300

Pan-fried French foie gras
Tokyo Shiitake mushroom risotto truffle sauce +600

MAIN DISH


Braised wild sea bream
Ishikawa Miso, Tokyo Komatsuna, Asari clam

Roasted scallop
Broccoli and risoni risotto, bottarga +300

Roasted Shingen chicken breast
Walnut carrot salad with raisins marinated with Tokyo rum, cumin

Roasted Hokkaido pork chuck roll
Kanazawa soy sauce and Tokyo Mirin Maitake mushroom beignet

Roasted Hokkaido Tokachi beef rump
Tokyo vegetables, beef jus +1,800

 Roasted Akigawa Wagyu beef
Tokyo vegetables, beef jus +3,200


SOUP

Kanazawa Gorojima Kintoki
sweet potato soup

 Blue lobster bisque
seasonal vegetables, truffle +600

DESSERT

Apple pie
Almond praline, tonka custard cream
vanilla ice cream

 Vegan panna cotta
coconut, vanilla
raspberry and rose hip sorbet (gluten-free)

Japanese chestnut Mont Blanc
Wasanbon meringue, white coffee ice cream

Crème brûlée and pear
Black currant, elderflower jelly, pear sorbet

 Seasonal fresh fruit plate

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Charcuterie plate	2,400
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Today's appetizer selection	3,400


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 Blue lobster bisque seasonal vegetables, truffle	2,400

DESSERT

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