







## Saturday, June 8 and Sunday, June 9 lunch box

NO	①	②	③	④	⑤	⑥
lunch box	Grilled Veggie Rice with Hamamatsu Vegetables	Fermented brown rice and meat lunch box	Fermented brown rice and fish lunchbox	Eel Hitsumabushi	Hamamatsu Mikkabi Beef & Ensyu Shirasu	Hamano Kamameshi
Price	1,620JPYwith tax	1,620JPYwith tax	1,620JPYwith tax	1,660JPYwith tax	1,260JPYwith tax	1,160JPYwith tax
tea	Lunch + tea	Lunch + Tea	Lunch + Tea	Lunch + Tea	Lunch + Tea	Lunch + Tea
						
	<p>Vegan specifications. The main dish is organic brown rice, homemade sugar beet and seasonal grilled vegetables to savor the ingredients. (Side dishes are subject to availability of ingredients.)</p> <p>Set Tea: Yamabuki Nadeshiko Black yeast fermented tea made from organic green tea produced in Haruno-cho, Hamamatsu. It has a clean, sweet, floral, natural aroma.</p>	<ul style="list-style-type: none"> <li>·Fried Eggplant Sandwich</li> <li>·Greens with Walnuts</li> <li>·Tempura of seasonal fish</li> <li>·Deep-fried mackerel with black sesame</li> <li>·Japanese omelette</li> <li>·Yam rolled with meat</li> <li>·Meat roll with red cabbage and cheese</li> <li>·Baked chicken with Miso Koji</li> <li>·Kuroge Wagyu(Beef) Steak with grated onion sauce</li> <li>·Avocado and salmon spring rolls</li> <li>·Fermented brown rice + sweet and spicy soybeans</li> </ul>	<ul style="list-style-type: none"> <li>·Rolled pork with ume plum and shiso cheese</li> <li>·Grilled mackerel with salted malted rice, leek, salt and lemon sauce</li> <li>·Baked chicken with salted malt and sudachi (Japanese citrus fruit)</li> <li>·Deep-fried and soaked eggplant</li> <li>·Simmered pumpkin and shiitake mushroom</li> <li>·simmered radish and red fish</li> <li>·Vegetable salad dressed with tofu and white sesame ,with flying fish roe</li> <li>·Greens with Walnuts</li> <li>·Nuka-zuke(pickled vegetables)</li> <li>·Simmered shrimp</li> <li>·Fermented brown rice + sweet and spicy soybeans</li> </ul>	<p>Fluffy broiled egg is spread on rice with sauce, and covered with aromatic kabayaki eel and tsukudani (food boiled in soy sauce) of eel's liver. Please enjoy it accented with wasabi greens and sansho (Japanese pepper).</p>	<p>This lunch box features Hamamatsu's brand beef "Mikkabi Beef" and "Shirasu" (Whitebait) caught in the Sea of Enshu. It is the most popular ekiben at Hamamatsu Station.</p>	<p>This kamameshi is made with gomoku gohan (boiled rice mixed with fish and vegetables) and beautifully lined up with minced egg, chicken, and eel.</p>
Specific raw materials	walnuts,wheat,peanut, almonds, cashew nuts, sesame, soybeans,	walnuts,wheat, eggs, milk	shrimp, walnuts, eggs, milk	wheat, sesame, soybeans, egg	wheat, beef, sesame, soybeans, apple, egg	wheat, soybeans, chicken, egg