

Special Lunch Course

2800

Tasting our specialty 'Farm to Table'
organic local vegetables & millets dishes

Seasonal Salad

Today's Soup

Millet Hamburg Steak

Set Drink

Organic Coffee / Okinawa Black Tea / Okinawa Herb Tea

Homemade enzyme soda	+150	Okinawa Draft Beer	+300
Homemade Kombucha	+150	Natural Wine(white/red)	+300
Detox Hemp Cola	+150	Sparkling Wine	+300

Vegan soft-serve ice cream



Lunch Set

mini salad + main + drink

+ 200 soft-serve icecream / +500 vegan cake / +400 AMAGASHI soft cream

Main



Veggie Taco Rice 1300

UKISHIMA Specialty ! Taco Rice is Okinawa's soul food. But we serve taco tofu-meat on organic rice. One of our innovative veggie dish.



Melting Millet Bowl 1300

This is the surprising vegan ! Introducing local-grown organic Mochikibi (millet). Tastes like egg ? But nothing compares to this.



Organic Spicy Curry Rice 1400

Using homemade mixed organic spices. Very well balanced & rich taste curry rice.



Chilled TanTan Men 1300

The classic sesame-based cold noodle dish, topped with vegetables and "meat" made of Takakibi millet. Gluten-free rice noodles +150



Okinawan "Mozuku" Seaweed Stir-fry bowl 1300

Mozuku seaweed and vegetables in a healthy Chinese-style stir-fry with a special Ishigaki island Rice-miso sauce.



Soup, Salad and Bread set. 1200

Warm up and refresh with a hearty soup, large salad and fresh bread lunch set. Ask our staff for today's soup.

Side Menu

- Fried Cassava 500
- Chili con carne served with sliced baguett 1000

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