

CONCEPT

Based on the concept "MODERN SHOJIN",
THREE restaurant prepares seasonal produce
using traditional cooking styles with a modern twist.

Incorporating a rich variety of Japanese ingredients,
the wholesome dishes beautifully decorate the dining table
by demonstrating the principles followed by THREE:

"local products for local consumption"
and "you are what you eat."

The nourishing ingredients slowly but surely satisfy
the mind and body after each bite, resetting the five senses
to neutral through the appreciation of flavors.

We hope you enjoy your meal
filled with calming energy to awaken the inner beauty.

SIGNATURE MENU

「OZEN PLATTER」

Through the seasonal blessings delivered
by the ingredients and seasonings,
REVIVE KITCHEN's signature menu addresses
the fluctuations of the mind,
body and skin caused by changes in the season and climate.

Inspired by Shojin Ryori,
Buddhist vegetarian food made without meat or fish,
all the dishes are prepared in a simple manner that
cherishes the delicate aroma of Japanese ingredients.

Original menus that respect the tradition
while transcending the boundaries to open up
the new possibilities of Japanese cuisine deliver
comfort and pleasure to the five senses.

Some dishes on the menu are prepared using eggs and dairy.

MAIN

OZEN PLATTER

2800

Amazake / Fruit Wine

Sesame Tofu

OZEN PLATTER

(7 types of vegetable side dishes, sushi, dessert)

Soup

Botanical Tea

OZEN PLATTER COURSE

4300

Amazake / Fruit Wine

OZEN PLATTER

(9 types of vegetable side dishes)

Warm Vegetable Dish

Rice & Soup

Dessert & Botanical Tea

NOODLE

1500

Rice Flour Noodles In Soy Milk
w/ 2 Types Of Yuba (Tofu Skin) & Eryngii Mushrooms
& Appetizer Of The Day

SALAD

1500

Cauliflower Rice & Autumn Vegetable Macro Bowl
w/ White Sesame Dressing

DESSERT

BAKED

Pound Cake of the Day

550

Muffin of the Day

600

OTHER SPECIALTIES

Kyoho Grape Shortcake

500

Lemon & Ginger Pie

500

Pumpkin Caramel Cheesecake

500

Bracken-Starch Dumplings w/Hemp Powder & Maple Ginger Sauce

700

Matcha Agar Agar Dessert w/Mascarpone Cream

600

Lotus Root & White Bean Jam Mizu-yokan Jelly

600

Lavender & Amazake Agar Agar Dessert

600

DRINK

BOTANICAL TEA

Shell Ginger Tea	hot / iced	600
Shell Ginger Lemon Tea	hot / iced	650
Jerusalem Artichoke Tea	hot / iced	600
Jerusalem Artichoke Latte	hot / iced	650
Persimmon Leaf Tea	hot / iced	600
Persimmon Leaf & Nashi Pear	hot / iced	650

MATCHA

Matcha	hot / iced	650
Matcha Latte	hot / iced	700

HOMEMADE SYRUP SODA

Lemonade	600
Matcha Lemonade	650
Turmeric Ginger Ale	650
Kyoho Grape Squash	650
Nashi Pear Soda	650

*You can add a rice milk soft cream topping for an additional 250 yen.

SMOOTHIE

Anti-Aging (Avocado, Kale, Banana, Apple, Ashitaba, etc.)	900
Drying Care (Beet, Nashi Pear, Ginger, Strawberry, Orange, Winter Melon, etc.)	900

COFFEE

Coffee	hot / iced	550
Caffe Latte	hot / iced	600

MINERAL WATER

Surgiva (Still)	500
Surgiva (Sparkling)	500

Milk can be substituted with soymilk (+200) or almond milk (+300).