

REVIVE KITCHEN THREE

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.

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.

OZEN PLATTER 2800

Amazake or Fruit Wine & Sesame Tofu

OZEN PLATTER (8 Types Of Vegetable Side Dishes & Dessert)

【8 vege dishes & dessert】	Braised Brussels Sprouts & Broccoli
Mandarin Orange & Carrot Salad	Roasted Lotus Root w/Thick Black Vinegar Sauce
Flavored Dumplings	Turnip Gratin w/White Miso Béchamel Sauce
Spring Vegetables w/Cauliflower Dip	Taro Fritters w/Shungiku Salsa Sauce
Kogyoku Agar Agar Dessert	Butter-roasted Shimonita Leek w/Soft-boiled Egg

Sweet Potato and Black Rice & Daikon Radish Soup

Botanical Tea

OZEN PLATTER COURSE 4300

Amazake or Fruit Wine & Sesame Tofu

OZEN PLATTER (9 Types Of Vegetable Side Dishes)

【9 vege dishes】	Braised Brussels Sprouts & Broccoli
Mandarin Orange & Carrot Salad	Roasted Lotus Root w/Thick Black Vinegar Sauce
Flavored Dumplings	Turnip Gratin w/White Miso Béchamel Sauce
Spring Vegetables w/Cauliflower Dip	Taro Fritters w/Shungiku Salsa Sauce
Savory Custard Cup w/Chinese Cabbage & Thick Yuzu Sauce	Butter-roasted Shimonita Leek w/Soft-boiled Egg

Main Dish (Mushrooms Grilled w/Sesame Miso On A Hoba Leaf)

Sweet Potato and Black Rice & Daikon Radish Soup

Kogyoku Agar Agar Dessert & Botanical Tea

*Prices do not include tax.

*Eggs and dairy products are used for some of the dishes. Please let the staff know if you are allergic to them.

5 DISHES & 1 SOUP OZEN

A set meal in which you can casually try five dishes
and a soup from our "OZEN PLATTER."
Enjoy seasonal tastes.

5 DISHES & 1 SOUP OZEN 1700

5 Types Of Vegetable Side Dishes + Rice & Soup

【5 vege dishes】	Braised Brussels Sprouts & Broccoli
Sesame Tofu	Butter-roasted Shimonita Leek w/Soft-boiled Egg
Mandarin Orange & Carrot Salad	Taro Fritters w/Shungiku Salsa Sauce

Sweet Potato and Black Rice

Daikon Radish Soup

NOODLE

Sea Lettuce Soba 1500
w/Deep-fried Sesame Tofu & 5 Kinds of Vegetables
& Appetizer Of The Day

SALAD

Hot Salad 1500
w/3 Kinds of Sautéed Mushrooms, 2 Kinds of Fried Potatoes,
Roasted Carrot & A Soft-boiled Egg w/Gorgonzola Dressing

RICE

Japanese Green Masala Rice 1500
& Appetizer Of The Day

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A LA CARTE

Original a la carte dishes by Revive Kitchen.
Feel the season with each dish and enjoy tasting
the seasonal ingredients to nourish your body and mind.

【Cold Dishes】

Sesame Tofu	500
Spring Vegetables w/Cauliflower Dip	600
Mandarin Orange & Carrot Salad	600

【Warm Dishes】

Savory Custard Cup w/Chinese Cabbage & Thick Yuzu Sauce	700
Butter-roasted Shimonita Leek w/Soft-boiled Egg	800
Braised Brussels Sprouts & Broccoli	800
Turnip Gratin w/White Miso Béchamel Sauce	900
Taro Fritters w/Shungiku Salsa Sauce	900
Flavored Dumplings	900
Roasted Lotus Root w/Thick Black Vinegar Sauce	1100
Mushrooms Grilled w/Sesame Miso On A Hoba Leaf	1200
Sweet Potato and Black Rice & Daikon Radish Soup	800

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