

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



OZEN PLATTER

2800

Amazake or Fruit Wine & Sesame Tofu w/ginger-infused soy sauce & chrysanthemum petals
OZEN PLATTER (8 Types Of Vegetable Side Dishes & Dessert)

【8 Vege Dishes & Dessert】

Soy meat omelet
Grilled turnip & radish
Wasabi-stuffed taro dumplings
Cauliflower & broccoli fritto

Autumn vegetables pickled in ume plum vinegar
Globe eggplant in matcha dengaku sauce
Shiitake mushroom & soy milk gratin
Burdock root and lotus root w/cashew nuts
Nashi pear & cream agar-agar dessert

Mushroom rice seasoned with shio-koji & White sesame soup
Botanical Tea



OZEN PLATTER COURSE

4300

Amazake or Fruit Wine & Sesame Tofu w/ginger-infused soy sauce & chrysanthemum petals
OZEN PLATTER (9 Types Of Vegetable Side Dishes)

【9 Vege Dishes】

Soy meat omelet
Grilled turnip & radish
Wasabi-stuffed taro dumplings
Cauliflower & broccoli fritto

Autumn vegetables pickled in ume plum vinegar
Globe eggplant in matcha dengaku sauce
Shiitake mushroom & soy milk gratin
Burdock root and lotus root w/cashew nuts
Leeks boiled in yuzu-infused soy sauce

Main dish – Pumpkin spring rolls –
Mushroom rice seasoned with shio-koji & White sesame soup
Nashi pear & cream agar-agar dessert & Botanical Tea

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 w/Ginger-infused soy sauce & chrysanthemum petals

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

【8 vege dishes & dessert】	Autumn Vegetables Pickled In Ume Plum Vinegar
Grilled Turnip & Radish	Globe Eggplant In Matcha Dengaku Sauce
Wasabi-stuffed Taro Dumplings	Shiitake Mushroom & Soy Milk Gratin
Soy Meat Omelet	Burdock Root & Lotus Root w/Cashew Nuts
Cauliflower & Broccoli Fritto	Nashi Pear & Cream Agar-agar Dessert

Mushroom Rice Seasoned with Shio-koji

White Sesame Soup

Botanical Tea

OZEN PLATTER COURSE

4300

Amazake or Fruit Wine & Sesame Tofu w/Ginger-infused soy sauce & chrysanthemum petals

OZEN PLATTER (9 Types Of Vegetable Side Dishes)

【9 vege dishes】	Autumn Vegetables Pickled In Ume Plum Vinegar
Grilled Turnip & Radish	Globe Eggplant In Matcha Dengaku Sauce
Wasabi-stuffed Taro Dumplings	Shiitake Mushroom & Soy Milk Gratin
Soy Meat Omelet	Burdock Root & Lotus Root w/Cashew Nuts
Cauliflower & Broccoli Fritto	Leeks Boiled In Yuzu-infused Soy Sauce

Main Dish (Pumpkin Spring Rolls)

Mushroom Rice Seasoned with Shio-koji

White Sesame Soup

Nashi Pear & Cream 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 1800

5 Types Of Vegetable Side Dishes + Rice & Soup

【5 vege dishes】	Autumn Vegetables Pickled In Ume Plum Vinegar
Sesame Tofu	Globe Eggplant In Matcha Dengaku Sauce
Soy Meat Omelet	Cauliflower & Broccoli Fritto

Mushroom Rice Seasoned with Shio-koji
White Sesame Soup

NOODLE

Coconut Curry Soba & Appetizer Of The Day 1500

SALAD

Autumn Garden Salad w/Beetroot Dressing 1500

*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.

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
Autumn Vegetables Pickled In Ume Plum Vinegar	600
Burdock Root & Lotus Root with Cashew Nuts	700

【Warm Dishes】

Grilled Turnip & Radish	700
Wasabi-stuffed Taro Dumplings	700
Globe Eggplant In Matcha Dengaku Sauce	800
Pumpkin Spring Rolls	800
Cauliflower & Broccoli Fritto	800
Soy Meat Omelet	900
Shiitake Mushroom & Soy Milk Gratin	1000
Mushroom Rice Seasoned w/shio-koji & White Sesame Soup	800

*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.