



Welcome to our restaurant

Summer — A Journey Through the Flavors of Polish Memory

For centuries, summer in Poland has been a season of abundance, when the rhythm of the kitchen was shaped by gardens, orchards, and fields. It was a time when the freshest vegetables, fruits, and herbs appeared on the table, and daily cooking reflected humanity's close connection with nature.

At Ani Mru Mru, we draw inspiration from historical culinary traditions, exploring both old Polish cookbooks and the seasonal ingredients of Poland and Japan. Each dish is an attempt to reinterpret these flavors through the lens of contemporary craftsmanship and fine dining.

We invite you to discover the history preserved in recipes, ingredients, and memories that have shaped the landscape of Polish cuisine for centuries.



Published in 1910, *Practical Cuisine* by Róża Makarewiczowa is regarded as one of the most important Polish cookbooks of the early twentieth century. Its collection of recipes offers a glimpse into both everyday and festive cooking from a period when long-standing traditions were gradually meeting modern culinary ideas.

The book serves as a valuable record of its era's food culture, documenting the flavors, techniques, and dining customs that shaped Polish households for generations. Today, it remains an important source of inspiration, offering a unique perspective on the history of Polish cuisine.



Signature Course – 7 dishes

JPY 20,900 (tax & service charge included)

Amuse-Bouche — “Fresh or Dried Plums with Rice” -
Polish Kosher Cuisine, 1877

Cornet | Plum | Tarragon | Black Rice

Starter — Mackerel Tartare

Mackerel | Daikon | Oats | Dill

Soup — “Printanier” inspired by Róża Makarewiczowa, 1910

Beef Tongue | Parsley | Chanterelles | Peas

Fish dish — “Fish Braised with Vegetables” - Lithuanian Cookery, 1854

Flounder | Bouillabaisse | Carrot | Tomato

Intermezzo — “Summer at Grandma’s”

Smoked Hay Ice Cream | Tonka Bean

Meat dish — “Wild Boar Tenderloin” inspired by Róża
Makarewiczowa, 1910

Wild Boar | Cherries | Beetroot | Chocolate

Dessert — “Apple Emplumeus” inspired by Master Chiquart,
15th Century

Apple | Almonds | Whole Wheat Bread

Petit Fours



Essence Course – 5 dishes

JPY 15,950 (tax & service charge included)

Please choose the starter or the soup, and one main dish (fish or meat).