



MENU

¥ 4000 (tax included)

Dashi
-Welcome Broth-

Options menu

White rice porridge

+ ¥300

Dashi Steamed Vegetables

Raw Egg over The Rice
with Oyster Soy Sauce

Otsukemono
-Japanese Pickles-

+

Freshly Cooked Rice

+ ¥500

Dashimaki
-Japanese Omelette-

Dashi Chazuke
with Sea Bream

UMAMI Dashi
-Soup-

Today' s Mamezara
-Main Dish-



● Scooped Yuba with chrysanthemum sauce

○ Kinpira lotus root

● Sweet shrimp and Chinese cabbage with cod roe

● Shinshu salmon and grilled mushrooms with special miso sauce

● Simmered taro with minced chicken and thickened sauce

● Pumpkin, walnuts, and raisins with sour tofu cream

● Snow crab and grilled eggplant with Tosa vinegar jelly

● Dashi stock tsukudani

● Grilled Spanish mackerel with yuzu aroma



Allergie



Drink Menu

Japanese Sake

Kizakura S Junmaidaiginjo (180ml)	1500
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3 Kinds of Sake Comparison (50ml × 3)	1500
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* Please ask our staff for details

Umeshu -Plum Wine-	Shotoku Shuzo Kyo no Nigori Umeshu (on the rocks / Water / Soda) (80ml) (250ml) (250ml)	600
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Beer	KIRIN	Heartland Bottle (330ml)	700
	SUNTORY	Premium Malts Bottle (330ml)	700
	SUNTORY ALL-FREE Non-Alcohol Beer (334ml)	600	

Wine	Tamba Wine Tegumi Shiro Semi-Sparkling (330ml)	2300
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Syocyu	Kyotanba Purple Sweet Potatos Soda Sake (230ml)	600
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Soft drink	Hozugawa Yuzu Cider at Kawada Shop (250ml)	650
	Red Shiso Vinegar Cider from Ohara, Kyoto (230ml)	650
	Fermented Salt Lemonade (230ml)	650

Water (hydrogen water) and hot hoji tea after meals will be provided free of charge.
※ All amounts shown include tax.