



MENU

¥ 4000 (tax included)

Dashi
-Welcome Broth-

Burdock root "Omo-yu" style

Sea Bream and Spring Vegetable Okowa

Otsukemono
-Japanese Pickles-

+

Freshly Cooked Rice

Dashimaki
-Japanese Omelette-

UMAMI Dashi
-Soup-

Options Menu

+ ¥300

Raw Egg over Rice
with Oyster Soy Sauce

+ ¥500

Dashi Chazuke
with Sea Bream

Today's Mamezara
-Small Seasonal Plates-



● Tofu with Yuba in Dashi-Soy Sauce, Topped with Roe and Wasabi

○ Canola Blossoms with Sesame Vinegar and Sakura Shrimp

● Spring Cabbage and Baby Sardines with a Hassaku jelly

● Simmered Kelp and Shiitake with Bonito Flakes

● Deep-Fried Spring Daikon in Dashi Broth

● Savory Soy Pulp with Vegetables

● New potatoes simmered in a sweet soy glaze

● Grilled Kyoto Pork with Fuki-no-to Miso

● Grilled Cherry Salmon "Wakasa-yaki" Style



Allergies