



MENU

¥ 3800 (in tax)

Dashi
-Welcome Broth-
Hiyajiru
-Cold Broth Based on White Miso-

Dashi Mushi
-Steamed Seasonal Vegetables-

Today' s Mamezara
-Main Dish-

Otsukemono
-Japanese Pickles-

Freshly Cooked Rice

UMAMI Dashi
-Soup-

Dashimaki
-Japanese Omelette-

Limited in breakfast time

+ ¥300 (in tax)
Raw egg over the rice
with oyster soy sauce

+

Limited in lunch time

+ ¥500 (in tax)
Dashi Chazuke
with Sea Bream

*The course meal shown in the upper left
must be ordered by everyone.



- Yuba with Pureed Soup of Mulukhiya
- Sauteed Corn and Papaya
- Tofu Paste with Bitter Gourd and Shrimp
- Grilled Eggplant with Teriyaki Sauce
- Boiled Sea Eel with Tomato Soup Stock Jelly
- Soaked Seasonal Vegetables with vinegared Miso
- Kyoto Pork and Water Melon with Sesame Paste
- Asari Clam and Kelp with Tsukudani Style
- Grilled Scabbard Fish with Manganji Miso



Allergie