



MENU

¥ 3800 (in tax)

Dashi
-Welcome Broth-
Homemade Hot Tofu

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.



- Pumped Yuba with Grated Taro and Sesame
- Dressed Shirasu and Okra with Nameko Mushroom
- Seasonal Vegetable and Scallop with Flower Vinegared Jelly
- Grilled Kyoto Duck and White Green Onion
- Steamed Autumn Vegetables and Shrimp with Yam
- Grilled Sweet Potato with Sakekasu Tohu Vinegar
- Soaked fried Eggplant with fig miso
- Asari Clam and Kelp with Tsukudani Style
- Grilled Mackerel with Tomato Koji



Allergie