



# 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.



- Steamed Yuba and Crab with Turnip
- Tofu Paste with Lotus Root and Cod Roe
- Greens and Scallops with Tonburi and Apple Vinegar Jelly
- Simmered Taro with Spicy Miso
- Grilled and Soaked Root Celery and Shrimp
- Marinated Cauliflower and Kyoto Pork with Yukari
- Baked Shiitake Mushrooms and Ground Meat with Miso
- Asari Clam and Kelp with Tsukudani Style
- Grilled Yellowtail with Yuan Sauce



Allergie