



# MENU

¥ 4000 (tax included)

Dashi  
-Welcome Broth-

Options Menu

Japanese Tomato "Omo-yu" style

+ ¥300

Asari shellfish and Spring Vegetable Okowa

Raw Egg over 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  
-Small Seasonal Plates-



● Fresh Tofu Skin with Pureed Usui Green Pea Broth Hint of Mustard

○ Burdock Root with Creamy Tofu Sauce

● Spring Cabbage and Baby Sardines with a Hassaku jelly

● Spring Onion and Seaweed Salad with Lemon Koji Dressing

● Deep-Fried Spring Daikon in Dashi Broth with Minced Meat Miso

● Komatsuna Greens Pickled in Wasabi

● "Tsukudani" House made with Kelp.Mushrooms.Bonito

● Grilled Salmon with Spaicy Pollock Roe Sauce

● Grilled Spanish Mackerel Marinated in Sweet White Misos



Allergies