



MENU

¥ 3500(in tax)

Dashi
-Plum and Kelp-

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-

+

+ Dashi Chazuke with Sea Bream

¥500 (in tax)



- Yuba with Junsai (Barasenia Schreberi) Sauce
- Boiled Whitebait and Hijiki Seaweed with Sour Plum
- Broiled Scallop and Mashed Tofu Salad with Pineapple
- Simmered Manganji Green Pepper and Kyoto Fried Tofu
- Seasoned Grilled Eggplant with Grated Japanese Radish and Mentaiko (Spicy Fish Eggs)
- Tofu Pulp
- Salted and Fermented Bonito Miso-Grilled Fluffy Boiled Potatoes
- Simmered Short-Neck Clam & Kelp
- Threeline Grunt Wakasa Style