



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 and Grated Fresh Onion with Wasabi
- Kama-age Japanese Baby Sardine and Grated Red Radish
- Dressed new Potatoes and Spring Cabbage with Heshiko
- Clam and kelp with Tsukudani style
- Tamba Red Chicken and Spring Vegetables with Kabura style
- Vinegared Strawberries and Sweet Potatoes with Sake-kasu
- Spring Radish with Butterbur Nuts Miso
- Wild Vegetables and Seaweed with White Vineger Miso
- Grilled Sakura Trout with Sansho Rice Malt



Allergie