



MENU

¥ 3800 (in tax)

Dashi
-Welcome Broth-
Homemade Hot Tofu

Dashimaki
-Japanese Omelette-

Dashimushi
-Steamed Seasonal Vegetables-

Today' s Mamezara
-Main Dish-

Otsukemono
-Japanese Pickles-

Freshly Cooked Rice

UMAMI Dashi
-Soup-

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.



- Potage soup of yuba(or tofo skin) and cauliflower
- Boild lotus root with soboro miso
- Seasonal leaves and boild crab with flower vinegar sauce
- Fried japanese taro with the scent of broth
- Nanban pickled fried male fish
- Cod tossed with its roe and mushroom
- Mushed sweet potatos with soybean flour and vinegar
- Japanese littleneck and kelps boild in soy sauce
- grilled mackerel in soy sauce with the scent of yuzu



Allergie

*Please have the check at your table