



MENU

¥ 3800 (in tax)

Dashi
-Welcome Broth-
Homemade Hot Tofu

Dashi Mushi
-Steamed Seasonal Vegetables-

Otsukemono
-Japanese Pickles-
Freshly Cooked Rice

Dashimaki
-Japanese Omelette-

UMAMI Dashi
-Soup-

Today' s Mamezara
-Main Dish-

option menu

+ ¥300 (in tax)

Raw Egg over The Rice
with Oyster Soy Sauce

+

option menu

+ ¥500 (in tax)

Dashi Chazuke
with Sea Bream

*The course meal shown in the upper left
must be ordered by everyone.



- Steamed Yuba and green pea broth with Wasabi
- Braised wild vegetables and okara with soup stock
- White Fish and Seaweed bonito broth jus with orange
- Shrimp and yam with mentaiko sauce
- Boiled Rape blossoms Japanese mustard and sesame Miso
- Steamed japanese potatos cuttlefish and Japanese sake sause
- Fried lotus root aroma of laver
- Asari Clam and Kelp with Tsukudani Style
- Grilled Japanese salmon baked mung bean paste with miso



Allergie