



MENU

¥ 3800 (in tax)

Dashi
-Welcome Broth-
Homemade 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 Japanese mustard
- Boiled conger eel and Yam with broth added scent of sansho
- Scallops and watercress with cucumber and kiwi sauce
- Mixed potatoes and spicy cod roe scent of seaweed
- Fried eggplant marinated in soy broth with Sakura shrimp
- Fried tofu and Manganji pepper with bonito soy sauce
- Mixed steamed shirasu and okra with Pickled Plum and bonito
- Asari Clam and Kelp with Tsukudani Style
- Grilled Japanese yellowtail with Japanese ginger teriyaki sauce



Allergie