



# MENU

¥ 4000 (in tax)

Dashi  
-Welcome Broth-

Dashi Porridge

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 salted Bonito Dashi with wasabi
- Grilled eel and pickles in the potato with soy milk lemon cream
- Dashi vinegar jelly with corn and scallops the scent of orange
- Grilled Manganji chili pepper and home made meat miso
- Winter gourd in broth with Sakura shrimp
- Kyoto pork and bitter melon with kelp and watermelon sauce
- Boiled kyoto chicken the scent of kelp with yam perilla sauce
- Shiitake mushroom and Kelp and bonito with Tsukudani Style
- Grilled Japanese sea bass with japanese pepper



Allergie