

A LA CARTE MENU

Appetizer

Vinegared Mozuku Seaweed	¥ 800
Japanese Style Salad	¥ 1,300
Assorted Japanese Pickles	¥ 1,000
Rolled Omelet	¥ 1,000
Dried Mullet Roe with Radish	¥ 1,500
Sea Squirt with Salted Guts	¥ 1,000
Marinated Firefly Squid in Soy Sauce	¥ 1,000
Marinated Squid with Syuto Sauce	¥ 1,000

Sashimi

Thinly Sliced Red Snapper Sashimi	¥ 2,300
Selection of 3 Sashimi	¥ 2,000
Selection of 5 Sashimi	¥ 4,300

The menu may change without prior notice. We use domestic rice.
Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

13% service charge and consumption tax will be add to your bill.

Braised and Broiled Dishes

Steamed Egg Custard	¥ 1,000
Braised Vegetables	¥ 1,500
Broiled Squid Tentacles	¥ 1,000
Stewed or Steamed Red Snapper Head	¥ 2,300
Broiled Red Snapper Head with Sansho Pepper or Salt	¥ 2,300
Broiled Japanese Beef Fillet (80g)	¥ 3,300

Rice and Noodle Dishes

Rice, Pickles and Miso Soup	¥ 800
Grilled Rice Ball 2 pieces	¥ 800
Inaniwa Noodles (Cold or Hot)	¥ 1,000
Rice Porridge with Vegetables or Egg	¥ 1,000
Rice in Tea with Plum or Laver	¥ 1,000
Rice in Tea with Salmon	¥ 1,300
Rice in Tea with Red Snapper	¥ 1,500

Dessert

Ice Cream	¥ 600
Fruit	From ¥ 900

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