

A LA CARTE MENU

Appetizer

Vinegared Mozuku Seaweed	¥ 1,000
Japanese Style Salad	¥ 1,650
Assorted Japanese Pickles	¥ 1,250
Rolled Omelet	¥ 1,250
Dried Mullet Roe with Radish	¥ 1,900
Sea Squirt with Salted Guts	¥ 1,250
Marinated Firefly Squid in Soy Sauce	¥ 1,250
Marinated Squid with Syuto Sauce	¥ 1,250

Sashimi

Thinly Sliced Red Snapper Sashimi	¥ 2,900
Selection of 3 Sashimi	¥ 2,500
Selection of 5 Sashimi	¥ 5,350

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.
Prices are inclusive of 13% service charge and 10% consumption tax.

Braised and Broiled Dishes

Steamed Egg Custard	¥ 1,250
Braised Vegetables	¥ 1,900
Broiled Squid Tentacles	¥ 1,250
Stewed or Steamed Red Snapper Head	¥ 2,900
Broiled Red Snapper Head with Sansho Pepper or Salt	¥ 2,900
Broiled Japanese Beef Fillet (80g)	¥ 4,100

Rice and Noodle Dishes

Rice, Pickles and Miso Soup	¥ 1,000
Grilled Rice Ball 2 pieces	¥ 1,000
Inaniwa Noodles (Cold or Hot)	¥ 1,250
Rice Porridge with Vegetables or Egg	¥ 1,250
Rice in Tea with Plum or Laver	¥ 1,250
Rice in Tea with Salmon	¥ 1,650
Rice in Tea with Red Snapper	¥ 1,900

Dessert

Ice Cream	¥ 750
Fruit	From ¥ 1,150

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