

SEASONAL SPECIALTIES

★: Local ingredients

Appetizer

Mozuku Seaweed Vinegar	¥	1,000
Assorted Japanese Pickles	¥	1,250
Marinated Firefly Squid	¥	1,250
Japanese Style Salad	¥	1,650
Sashimi Selection of 3 Kinds	¥	2,500
Sashimi Selection of 5 Kinds	¥	5,350
Sakura Tofu, Salmon Roe, Field Mustard, Dashi Jelly	¥	1,150
★Marinated Osaka Shirona Bok Choy and Deep-fried Tofu	¥	1,000
★Osaka Seasonal Ingredients Marinated with Sesame, Bonito Flakes	¥	1,000
★Izumi Octopus, Plum	¥	1,800

Clear Soup and Hot Dish

Simmered Sea Bream Head	¥	2,700
Cocked Vegetable	¥	1,650
Sea Bream Cooked in Soy Sauce, Root Vegetables	¥	2,250
★Clear Soup: Akashi-yaki, Leek, Rice Crackers, Kudzu	¥	1,300
Clear Soup: Egg Yolk Dumpling, White Wood Ear Mushroom, Lily Bulb	¥	1,600
Egg Custard, Fish, Taro, Yuzu	¥	1,150
Wheat Gluten Dumpling	¥	1,250

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.

Broiled Dish and Main Dish

Rolled Omelet	¥	1,250
Salt-grilled Squid Tentacles	¥	1,250
Sea Bream Head (Broiled with Sansho Pepper or Salt)	¥	2,700
Spanish Mackerel Broiled with Yuzu-Kosho Pepper	¥	1,800
Vinegared Vegetable		
Broiled Salmon Trout, Vinegared Vegetable	¥	2,000
Japanese Beef Fillet Steak	¥	3,500
Awajishima Onion, Senshu Broccoli, Japanese Sauce	¥	

Rice Dish and Noodles

Inaniwa Udon Noodles (Cold or Hot)	¥	1,250
Sea Bream Ochazuke (Rice in Tea)	¥	2,000
Bamboo Shoot Rice, Pickles, Miso Soup	¥	1,200

Dessert

Vanilla Ice Cream	¥	650
Assorted Seasonal Fruit	From ¥	1,250

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