MENU

STARTERS

季節のおつまみ三種 Seasonal Japanese nibbles	V/GF/NF	650
山椒味たまご Sansho-spiced dashi-braised egg	DF/GF*/NF	600
トマトときゅうり 豆腐味噌漬け和え Miso-cured tofu with tomato and cucumber	V/GF/NF	780
鯵と菜の花の南蛮漬け Vinegary jack mackerel and young greens	DF/GF*/NF	950
季節の白和サラダ Tofu dressed seasonal salad	V/GF*	850
ジャガイモと蓮根 卵マヨ仕立て Lightly fried potato and lotus root with soft-boiled egg	DF/GF/NF	1050
きのこカレーブルスケッタ Mushroom curry crostini	V	980

PROTEINS

スペアリブ赤味噌煮込み Red miso-braised pork ribs	DF/GF/NF	1200
鮭の辛パン粉揚げ 柚子白味噌ソース添え Ichimi panko-fried salmon with white miso yuzu sauce	DF/NF	1200
美味しい唐揚げ Classic chicken karaagé	DF/GF*/NF	1350
ソーセージ二種：番茶、柚子 Roasted bancha tea and yuzu sausage	DF/GF/NF	1300
豚肩ロース 塩麹焼き Homemade shio koji-marinated grilled pork loin	DF/GF/NF	1100
厚揚げ くわ焼き山椒風味 Atsuagé tofu steak with braised sansho pepper	V/GF/NF	1050

NOODLES + RICE

あさり豆乳うどん Asari clam and thin udon in soy milk dashi	DF/NF	1300
優しい鴨うどん Duck and thin udon in simple dashi	DF/NF	1300
アサリ茶請け Asari clam chazuke rice	DF/GF*/NF	1100
鴨と柴漬けの混ぜごはん Mixed rice with pan-fried duck	DF/GF*/NF	1200

*Both udon dishes can be adjusted for vegan option

DESSERT

柚子白味噌ひとくちブラウニー Mini Yuzu miso brownie	GF/NF	600

DF: dairy free / GF: gluten free / GF*: mostly gluten free (uses soy sauce) / V: vegan / NF: Nut Free