

おしながき

■冷ややっこ **Hiyayakko**: Fresh tofu 500 yens



冷ややっこ

■もろみきゅうり **Moromikyuuuri** : Cucumber dip with miso sauce 500 yens



もろみきゅうり

■いかキムチ 600 yens

Ikakimuchi: Squid with kimichi (spicy Korean more or less fermented napa cabbage and other vegetables)

■明太子 **Mentaiko**: spicy marinated roe of pollock and cod 700 yens



明太子

■チャンジャー 700 yens

Chanjaa: Cod or pollock or haddock (same family of fishes) viscera with kimchi Very tasty



チャンジャー

■長いもたんざく梅 550 yens

Nagaimo Tanzaku-ume: Strips of Chinese yam with a puree of pickled Japanese plum Mucilaginous



長いもたんざく梅

■長いもたんざく納豆 600 yens

Nagaimo Tanzuke-natto: Strips of Chinese yam with fermented soy beans Mucilaginous

■まぐろ納豆 **Maguro Natto**: Raw tuna and fermented soybeans 1000 yens



まぐろ刺身

■まぐろ山かけ 1100 yens

Maguro Yamakake: Raw tuna and tororo of Yamaimo (grated Japanese yam)

■まぐろ刺身 **Maguro Sashimi**: Raw tuna sashimi 1300 yens

■お造り盛り合せ **Otsukuri Moriwase**: Assortment of sashimis 1600 yens

■ トマト **Tomato** 500 yens

■ セロリ **Celery** 500 yens

■ 殿サラダ **Chef's Vegetables Salad** 800 yens

■ ねぎま **Negima** : 2 pork and leek skewers 460 yens

■ 焼き鳥 **Yakitori** : 2 chicken thigh skewers 460 yens

■ 砂ぎも **Sunagimo**: 2 chicken gizzard skewers 460 yens

■ 軟骨 **Nankotsu**: 2 chicken cartilage skewers 460 yens

■ とり皮 **Torikawa**: 2 chicken skin skewers 460 yens

■ 焼しいたけ **Yakishiitake** : Grille shiitake (mushrooms) with a sauce and grated ginger 500 yens

■ じゃがいもバター **Jagaimo Bataa**: Grille potatoes with salted butter 500 yens

■ 焼なす **Yakinasu**: Grilled eggplant with sauce 500 yens

■ ししやも **Shishamon**: Grilled small (smelt) fishes with intact roe 500 yens

■ あさり酒むし 900 yens

Asari Sakamushi: Japanese clams seasoned with sake (cooked so no alcohol left)

■ あさりバター焼き **Asari Bataa Yaki** : Japanese clams cooked with butter 900 yens



殿サラダ



ねぎま



焼き鳥



焼なす



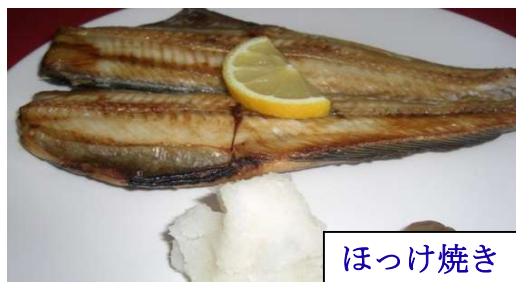
あさり酒むし



あさりバター焼き

■さんま焼き 750 yens

Sanma Yaki: Grilled sanma (kind of saury, long fish) served with grated white radish



■ほっけ焼き 1000 yens

Hokke Yaki: Grilled Hokke (kind of mackerel) served with grated white radish

■いか姿焼き 1000 yens

Ika Sugata Yaki: Grilled squid cut in half (no viscera) with soy sauce and ginger or sweet/salty sauce



■ギョーザ **Gyouza:** like pork jiaozi, dumpling 600 yens

■手羽先 **Tebasaki:** Fried and dipped chicken wings (spicy and sweet sauce) 650 yens



■揚げチーズ **Age Cheese:** Fried cheese dumpling (like gyouza but cheese stuffing) 650 yens



■串かつ **Kushikatsu:** Fried pork skewers 650 yens

■とり唐揚げ **Tori Karaage :** Fried chicken 750 yens

■いかげそ唐揚げ **Ika Geso Karaage:** Fried squid feet 800 yens



■どじょう唐揚 **Dojo Karaage:** Fried weather loach 700 yens

■かえる唐揚げ **Kaeru Karaage:** Fried frog 900 yens (現在ありません)

■フライド ポテト 750 yens

Fried- Poteto : French-fries



■ えびフライ **Ebi Furai**: 3 Fried shrimps (Nagoya style) 2100 yens



みそかつ豆腐

■ 揚げだし豆腐 **Agedashi Tofu**: Fried Tofu with dashi soup (fish consommé) 600 yens

■ みそかつ豆腐 **Misokatsu Tofu**: Fried Tofu with thick miso sauce and tofu 750 yens

■ だし巻玉子 **Dashimaki Tamago**: Omelette with dashi (fish consommé) 750 yens

■ 納豆オムレツ **Natto Omelette** : fermented soybeans omelette 750 yens



キムチステーキ

■ キムチステーキ 750 yens

Kimuchi Steaki: Kimchi and eggs served on a hot teppan (kind of plancha)

■ 豆腐ステーキ 800 yens

Tofu Steaki: Tofu and Japanese yam served on a hot eppan (kind of plancha)



豆腐ステーキ

■ 豚しょうが焼き **Butta Shogayaki**: Pork slices seasoned with soy sauce and ginger 1000 yens



豚しょうが焼き

■ かつ玉 **Katsutama**: Fried pork filet with scrambled eggs 1000 yens



かつ玉

■ お茶漬け **Ochadzuke**: Rice simmered in dashi soup 450 yens

■ 焼おにぎり **Yaki Onigiri**: Grilled onigiri (rice ball) with soy sauce 400 yens

■ 天むす **Tenmusu**: Fried shrimp in a rice ball 800 yens



天むす

■ まぐろ丼 **Maguro-don**: Raw tuna served over rice (donburi) 1000yens

■まぐろ山かけ丼 1100 yens

Maguro Yamakake-don: Raw tuna and tororo (grated Japanese yam) served over rice

■ねぎトロ丼 1100 yens

Negitoro-don: Scallion and raw tuna mixed together served over rice

■ラーメン **Ramen:** Ramen (wheat and egg noodles) soy sauce type 800 yens

■焼そば **Yakisoba:** cook in a fry-pan noodle (wheat and egg noodles) with vegetables 800 yens

■焼うどん **Yakiudon:** cook in a fry-pan udon noodles (wheat noodles) with vegetables 800 yens

■ざるそば **Zarusoba:** Cold soba (buckwheat) noodles with their sauce for dipping 800 yens

■ごはん **Gohan :** white rice 250 yens

■みそ汁 **Miso-shiru:** Miso soup 350 yens

■あさり汁 **Asari-shiru:** Japanese clams soup 600 yens

■もんじゃ焼き 1700 yens

Monjayaki: Kind of okonomiyaki. It is eaten just cooked, still sticky. Cabbage, ginger, leek or scallions, octopus, dried squid, mochi (pounded rice) , fried flour (tenkasu, small balls) For 3 or 4 peoples.



ラーメン



焼そば



焼うどん



焼おにぎり



オムライス