

Appetizer

Ika sashimi	Squid sashimi	7.50
Ika natto	Squid sashimi & fermented soybeans	6.50
Maguro natto	Tuna sashimi & fermented soybeans	6.50
Maguro neta	Tuna sashimi with vinegar & miso sauce	6.50
Wakame su	Wakame seaweed with vinegar sauce	4.00
Edamame	Boiled soybeans	3.50
Hirame dofu	Simmered fried fluke & tofu	6.00
Beef tataki	Lightly seared sliced beef with ponzu sauce	7.00
Buta kushi	Deep fried pork & Vegetable on Skewers	6.00
Tori karaage	Deep fried chicken	4.50
Agedashi dofu	Deep fried tofu	4.50
Ika tatsuta age	Deep fried squid with Ponzu sauce	5.50
Ebi gyoza	Shrimp dumpling	5.50
Nasu shigi	Broiled eggplant with ground chicken & miso	4.75
Harumaki	Shrimp spring roll	4.00
Uzaku su	Broiled eel with vinegar sauce	5.50
Mozuku su	Mozuku seaweed with vinegar sauce	4.50
Kaiso salad	Assorted four kinds of seaweed with house dressing	5.00
Tuna avocado sashimi	Sliced tuna & avocado with house dressing	5.50
Saba shioyaki	Broiled mackerel	8.50
Hokke	Broiled dried atka mackerel	9.50
Hamachi kama	Broiled yellowtail neck	8.50
Nameko oroshi	Nameko mushroom and grated daikon radish	3.50

Tentacles	Broiled or deep fried squid tentacles	4.75
Ebi renkon	Tempura of Lotus roots filled with ground shrimp	5.50
Kaibashira sashimi	Scallop sashimi	6.50
Yasai itame	Stir-fried vegetables	5.00
Sake kawa	Broiled salmon skin	4.50
Kaki fry	Breaded deep fried oysters	5.50
Sanma shioyaki (1p)	Broiled pike	4.00
Anko karaage	Deep fried monk fish with ponzu sauce	7.00

Main Dish

Cha soba	Cold green tea buckwheat Noodles	9.50
Tempura udon	Noodles in hot soup with tempura	8.50
Tempura soba	Buckwheat Noodles in hot soup with tempura	9.50
Tempura zaru soba	Cold buckwheat noodles with tempura	9.50
Zaru soba	Cold buckwheat noodles with dipping sauce	7.00
Nabeyaki udon	Noodles with vegetable, chicken, egg & tempura cooked in soup	9.00
Miso nikomi udon	Noodles with vegetable, pork & egg cooked in miso soup	8.50
Ebi zosui	PorrIDGE of rice and shrimp	7.50
Tori zosui	PorrIDGE of rice and chicken	6.50
Chazuke	Green tea on rice (w/salmon 6.00 w/pickled plum 6.00 w/salmon raw 7.50)	
Onigiri	Rice ball (salmon, pickled plum or dried bonito)	3.00each
Ten musu	Rice ball with shrimp tempura	4.50
Nameko jiru	Japanese mushroom soup	2.50

一品料理

やりいか刺身	7.50
いか納豆	6.50
鯖納豆	6.50
鯖めた	6.50
わがめ酢の物	4.00
枝豆	3.50
鯖豆腐しぐれ煮	6.00
牛肉たたき風	7.00
豚串揚げ	6.00
鶏唐揚げ	4.50
揚げ出し豆腐	4.50
いか立田揚げ	5.50
海老餃子	5.50
なすしぎ焼き	4.75
春巻	4.00
うごく酢	5.50
もずく酢	4.50
海藻サラダ	5.00
鯖アボカド刺身	5.50
鯖塩焼	8.50
しまほっけ開き	9.50
はまちがま塩焼き	8.50
なめこおろし	3.50

げそ (塩焼き・照焼き・唐揚げ)	各 4.75
海老と蓮根はこみ揚げ	5.50
貝柱刺身	6.50
野菜炒め	5.00
鮭皮塩焼	4.50
かきフライ	5.50
さんま塩焼 (1匹)	4.00
あんこう唐揚げ	7.00

御食事

茶そば (ざる)	小がさあけ付	9.50
天ぷらうどん		8.50
天ぷらそば		9.50
天ぷらざるそば		9.50
ざるそば		7.00
鍋焼きうどん		9.00
味噌煮込みうどん		8.50
海老雑炊・貝柱雑炊		7.50
鶏雑炊		6.50
鮭茶漬け・梅茶漬け	各	6.00
いくら茶漬け		7.50
おにぎり (鮭、梅干、おがが)	各	3.00
天むす		4.50
なめこ汁		2.50