

“Edo” Style* Soba (buckwheat) Noodles

**Edo Style = slightly more sweet and salty*

The perfect combination of savory “dashi” soup and
fragrant soba, using specially selected water

Cold Soba with Dipping Soup	¥1,300
Cold Soba with Prawn and Vegetable Tempura on the Side	¥2,600
Soba in Warm Soup	¥1,300
Warm Soba with Prawn and Vegetable Tempura on the Side	¥2,600

“Shitamachi”* Udon (wheat flour) Noodles

**Shitamachi = literally “downtown”, implying casual and retro-flavored*

Savory “dashi” soup made with spring water from Kyoto

Udon in Warm Soup	¥1,300
Warm Udon with Prawn and Vegetable Tempura on the Side	¥2,600

■Extra-large Helping for Soba, Udon, or Oyako-don:	+ ¥550
■Addition of “Inari-zushi” (sushi rice in fried tofu pouch, 1 pc):	¥250
■Addition of White or Brown Rice (Prime “Koshihikari” Rice from Nigata Prefecture):	¥300

Service charge will be added to your bill.

Please inform us if you have any food allergies or special preferences.

The above menu is subject to change without prior notice.

Desserts



Warm “Fu” Dessert ¥1,400

A new type of warm Japanese dessert made with “Fu” (wheat gluten) from a manufacturer in Kyoto with a history of more than 300 years.

Enjoy the harmony of the sticky/chewy texture, rich “Kuromitsu” (molasses) syrup, and savory soybean flour.

Assortment of Two Desserts	¥1,100
Assortment of Three Desserts	¥1,600
“Kuzu Mochi” Jelly and Gelato	¥1,000
Gelato	¥500

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À la Carte

Green Onions with Dressing of "Ponzu" Citrus and Grated Radish 青ねぎ ポン酢卸しドレッシング掛け	¥900
Kamaboko (Japanese Fish Sausage) with Wasabi (Japanese Horseradish) 板わさ	¥900
Sun-dried Whitebait with Grated Radish じゃこおろし	¥800
"Mozuku" Seaweed with Soy Vinegar Dressing もずく酢	¥1,000
Assorted Pickled Vegetables お漬物三点盛り	¥1,100
Assorted Tempura 天麩羅盛り合わせ	¥2,700
Green Salad グリーンサラダ	¥1,650
～The following items are available from 5pm.～	
Sashimi Assortment of the Day お造り三点盛り	¥3,000
Kara-age (Japanese-style Fried Chicken) 鶏の唐揚げ	¥1,700
Japanese Omelet with Thick Kudzu Starch Sauce 玉子焼 葛餡掛け	¥1,200
Stone-roasted Chicken 石やきとり	¥1,800
Deep-fried Baby horse mackerel, marinated in Japanese spicy source 豆鰯の南蛮漬け	¥1,700
"Jako-ten" (Deep-fried Fishcake) 宇和島名物 じゃこ天	¥1,300
Tomato Salad トマトサラダ	¥1,100

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