

小 鉢 Seasonal Small dish

枝豆塩蒸し ————— ¥600

Steamed soybeans with salt

烏賊塩辛 ————— ¥600

Squid Shiokara

青菜の煮浸し ————— ¥800

Braised Greens

造 里 Sashimi

本日の三種盛り ————— ¥1,800

Sashimi of the Day (3 Kinds)

本日の五種盛り ————— ¥2,800

Sashimi of the Day (5 Kinds)

鯛薄造り ————— ¥1,800

Sea Bream Sashimi, Ponzu sauce

焼き物 Grilled Dish

出汁巻き玉子 ————— ¥1,000

大阪産小谷養鶏所「能勢おうはんのたまご」使用

Rolled Omelet Made with Soup Stock

鰯麹漬け ————— ¥1,200

Grilled Spanish Mackerel Marinated in Malted Rice

うなぎ白焼き ————— ¥4,800

Grilled Eel

揚げ物 Deep-fried dishes

天婦羅盛合せ ————— ¥1,800

海老二本 鯛海苔巻き あしらい四種 (野菜)

Assorted tempura

(Shrimps, Sea bream wrapped with Laver seaweed, 4 Kinds vegetables)

季節の東寺巻き ————— ¥1,200

Seasonal Toji-maki Tofu Skin Wrap

麺 類 Noodles

茶そば (温・冷) ————— ¥900

Green tea soba noodles (hot/cold)

稲庭うどん (温・冷) ————— ¥1,000

Inaniwa Udon Noodles (hot/cold)

温 物 Hot Dish

加茂茄子阿蘭陀煮 ————— ¥1,200

Simmered Deep-Fried Kamo Eggplant

豚角味噌煮 ————— ¥1,500

Cubed Pork Stewed in Miso

茶美豚と若鶏つみれ鍋 ————— ¥1,800

Chami Pork and Chicken Meatball Hot Pot

ご飯もの Rice Set

ちりめん御飯セット ————— ¥800

◆大阪産キヌヒカリ米使用

ちりめん山椒 味噌汁 漬物

Rice Dish

(Rice with Dried Baby Sardines, Miso Soup and Japanese Pickles)

鉄火巻き ————— ¥1,200

Tuna Rolls

握り寿司三種盛り ————— ¥2,000

Assorted Nigiri Sushi (Three Kinds)