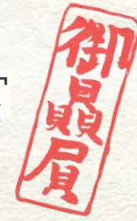


朝食

B R E A K F A S T

7:00am - 11:00am (L.C. 10:45am)



Set Meals includes Rice, Miso Soup, Pickled Cucumber, Rolled Omlet, and Kimpira Gobo



・豚汁定食

Pork & Tofu Miso Soup (Tonjiru) Set
.....\$15.00



・地魚の一夜干し定食

Grilled Local Fish Set
.....\$16.00



・焼き鮭定食 (塩又は味噌)

Grilled Salmon Set (Salt or Miso)
.....\$16.00



・鱈の味噌焼き定食

Miso Butter Fish Set
.....\$18.00



・焼きおにぎり定食

Yaki-Musubi (2pc) Set
.....\$16.00

BREAKFAST 7:00am - 11:00am (L.C. 10:45am)



・サイコロステーキ
にんにくポン酢定食

Cut Steak (Prime Rib)
w/ Garlic Ponzu Set
.....\$23.00

Beef Miso Tofu Set.....\$19.00

・牛味噌煮込み豆腐定食



・豚の角煮定食

Simmer Pork (Kakuni) Set
.....\$16.00

Side Order & Options

Natto \$4.00

Grated Yam \$4.00

Cut Okra \$3.00

Tarako (Cod Roe) Raw or Grilled\$4.00

Kimchee...\$3.00

* Change **Miso Soup to Pork & Tofu Soup**\$2.00

* Change **Rice to Japanese Mixed Rice**\$2.00

* Change **Rice to Yakimusuubi (1pc)****FREE**

* Change **Rice to Cold Tofu****FREE**

NABEYAKI UDON

鍋焼うどん

EVERYDAY
7am-2pm

UDON

うどん



\$16
Nabeyaki Pork Belly Udon
鍋焼き肉煮込みうどん

Standard Toppings:
Pork Belly ,Egg & Green Onion



\$17.5
Nabeyaki Curry Udon
鍋焼きカレー煮込みうどん

Standard Toppings:
Pork Belly ,Egg & Green Onion



\$18
Nabeyaki Kakuni
(Simmered Pork) Udon
鍋焼き豚の角煮煮込みうどん

Standard Toppings:
Kakuni, Egg & Green Onion



\$18
Nabeyaki Beef Miso Udon
鍋焼き牛肉味噌煮込みうどん

Standard Toppings:
Miso-Braised Beef, Egg & Green Onion



\$16
Nabeyaki Mochi Udon
鍋焼き餅煮込みうどん

Standard Toppings:
Mochi Kinchaku, Egg & Green Onion

Toppings

Poached Egg	\$1.50
Shiitake Mushroom(2pc).....	\$1.50
Extra Pork Belly.....	\$3.00
Kimchee	\$3.00
Mochi Kinchaku.....	\$4.00
(Rice Cake Wrapped in Fried Tofu)	

Sides

Yaki-Musubi(1pc).....	\$3.50
Yaki-Musubi(2pc).....	\$6.60



\$14
Maze Soba Soupless Udon
まぜそば風うどん

Standard Toppings:
Pork Belly, Poached Egg, Onion, Green Onion,
Nori Seaweed, Sesame



\$12
Vegan Salad Udon
ヴィーガンサラダうどん

Standard Toppings:
Watercress, Green leaf, Onion, Green Onion
& Tomato

+\$5 UDON SET



w/ Japanese Mixed Rice
(Shitake & Shimeji Mushrooms, Carrot, and Chikuwa Mixed)
& Tataki Cucumber



ひつまぶし

Hitsumabushi: Unagi Three-Way

\$ 27

A traditional Nagoya-style dish featuring grilled unagi (freshwater eel) served over steamed rice.

Hitsumabushi is meant to be enjoyed in three unique ways:

1. First, savor the unagi and rice as is, to enjoy the pure flavor of the grilled eel.
 2. Second, add condiments like green onions, wasabi, and nori (seaweed) to enhance the taste.
 3. Finally, pour hot dashi (broth) over the remaining portion for a comforting, flavorful finish – like a savory rice soup.
- This three-step journey offers a rich and interactive dining experience unlike any other.



鯖

の味噌煮定食

Miso-Braised Mackerel
with Rice, Miso Soup & Sides

\$16

Tender mackerel marinated
in our signature miso blend,
then gently simmered to perfection.