

## 小鉢 Seasonal Small dish

枝豆塩蒸し ————— ¥650

Steamed soybeans with salt

烏賊塩辛 ————— ¥650

Squid Shiokara

青菜の煮浸し ————— ¥850

Braised Greens

## 造り Sashimi

本日の三種盛り ————— ¥1,900

Sashimi of the Day (3 Kinds)

本日の五種盛り ————— ¥2,900

Sashimi of the Day (5 Kinds)

鯛薄造り ————— ¥1,900

Sea Bream Sashimi, Ponzu sauce

## 焼き物 Grilled Dish

出汁巻き玉子 ————— ¥1,100

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 ————— ¥1,300

Grilled Spanish Mackerel Marinated  
in Malted Rice

うなぎ白焼き ————— ¥5,000

Grilled Eel

## 揚げ物 Deep-fried dishes

天婦羅盛合せ ————— ¥1,900

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 ————— ¥1,300

Seasonal Toji-maki Tofu Skin Wrap

## 麺類 Noodles

茶そば(温・冷) ————— ¥1,000

Green tea soba noodles (hot/cold)

稲庭うどん(温・冷) ————— ¥1,050

Inaniwa Udon Noodles (hot/cold)

## 温物 Hot Dish

豚角味噌煮 ————— ¥1,600

Cubed Pork Stewed in Miso

茶美豚と若鶏つみれ鍋 ————— ¥1,900

Chami Pork and Chicken Meatball Hot Pot

## ご飯もの Rice Set

ちりめん御飯セット ————— ¥900

◆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 ————— ¥1,300

Tuna Rolls

握り寿司三種盛り ————— ¥2,100

Assorted Nigiri Sushi (Three Kinds)