

Drinks

Draft Beer (生ビール)	¥700
Bottle Beer (瓶ビール)	¥700
Hot Sake 180ml (酒 1 合)	¥650
Hot sake Large 360ml (酒 2 合)	¥1200
Alcohol Free Beer (ノンアルコールビール)	¥500

◆Soft drink◆

Sparkling water	¥450
Coke	¥450
Ginger ale	¥450
Orange juice	¥450
Oolong tea (cold)	¥450

◆Fruit liqueur◆

Yuzu (Japanese citrus) (ゆず)	¥600
Plum (梅)	¥600

◆Shochu(distilled spirit)◆

Barley (中々)	¥700
Soba (十割)	¥700
Potato (富乃宝山)	¥750

◆Japanese whisky◆

¥600

◆Cold sake◆

HANEDA 〈Kyoto〉 (180ml)	¥800
ANAZE 〈Kyoto〉 (180ml)	¥900

- on the rocks
- with water
- with hot water
- with soda
- straight



THE HIGHEST GRADE SAKE



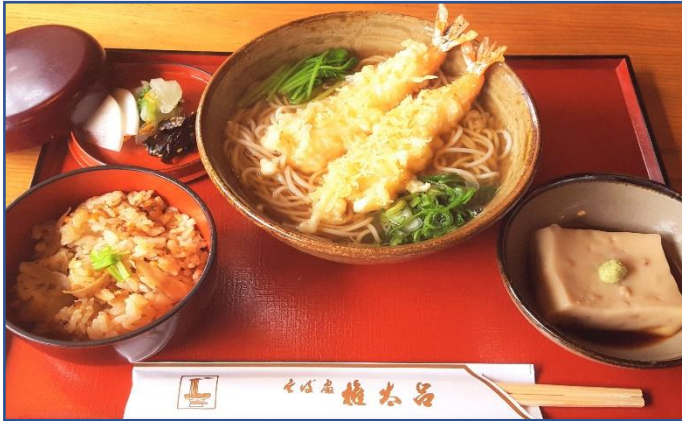
◆Pure rice's very special

brewed sake◆

Cold Sake EIKUN (英勲) (180ml)
¥1000

Taste is dry
Made from Kyoto

Set menu



Set menu is steamed rice and sesame tofu.
Please choose udon or soba.

Tempura Soba set (hot) (udon or soba) ¥2400

Tenzaru Soba set (cold) (udon or soba) ¥2400

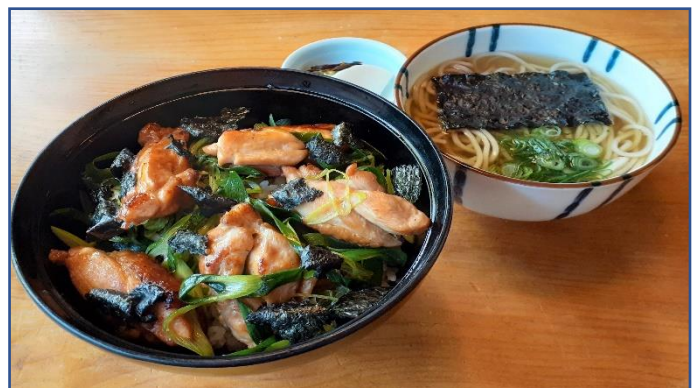


Tempura Donburi set ¥2350

Please choose half size noodles

- udon or soba
- hot or cold(oroshi grated radish)

Yakitori Donburi set ¥2250



Vegetarian Set menu



**Vege Tempura
Soba set (hot)**
(udon or soba)
¥2400

**Vege Tenzaru
Soba set (cold)**
(udon or soba)
¥2400



**Vege Tempura
Kamaage set**
(udon only)
¥2450

**Vege Tempura
Donburi set**
¥2350

Please choose half size noodles

- udon or soba
- hot or cold(oroshi grated radish)



Hot noodles

These dishes can choose Udon or Soba.

*plus 600yen can make steamed rice and sesame tofu.



Tempura ¥1800 (Set ¥2400)
Served with two prawns Tempura.



Tentouji ¥2000
Served with two prawns Tempura with egg.



Kitsune ¥1100
Served with thin-skinned deep fried tofu.



Shippoku ¥1550
Served with cooked mushroom, bamboo shoot, and fish cake.



Nishin ¥1600
Served with seasoned herring.



Torinanba Udon or Soba ¥1400
Served with chicken and welsh onions.



Tempura kamaage ¥1850
Kamaage is the meaning of the noodle which is just boiled. Noodles and Tempura dipping to eat "How to eat" It is reference in Zaru.

Cold noodles

These dishes can choose Udon or Soba.



Zaru ¥1000

Served sprinkled with seaweed lever on a bamboo work plate.

Dipping sauce and condiments on the side.



Tenzaru ¥1800

Zaru Soba served with Tempura.

Donburi (rice bowl)



Tempura Donburi ¥1700

Topped with two prawns tempura.



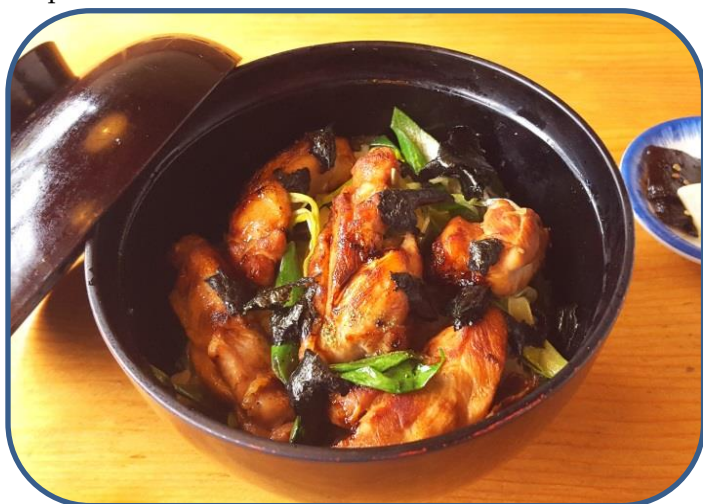
Tentoji Donburi ¥1900

Topped with two prawns tempura with egg.



Oyako Donburi ¥1500

Topped with chicken mixed with egg.



Yakitori Donburi ¥1600

Topped with barbecue chicken.

Half size noodles (hot or cold)
+650yen



Kake (hot)



Oroshi (cold)
Grated radish

Ala carte

Grilled chicken Teriyaki (てりやき)

¥1000

Green salad (水菜サラダ)

¥700

White rice (白ごはん)

¥350

Steamed rice (かやくごはん)

¥600



Fried soba rolls ¥600

Very crispy, fried soba with spring onion.



Sesame tofu ¥400

Soba seeds, original sauce based on soy sauce and wasabi.



Deep fried small potatoes

¥700



Nishin bou ¥700

Cooked herring bar.



Fried chicken ¥900



Tempura ¥1600

prawns and vegetables.



Gontaro nabe

For one person ¥5000

- gontaro nabe
- sesame tofu



Kinukake

For one person ¥6000

- gontaro nabe
- sesame tofu
- cold soba
- tempura

★Gontaro nabe★

Udon boiled in broth with seafood, boiled fish pastes, chicken, bamboo shoots, mushrooms, and other vegetables.

Nabe cuisine is commonly enjoyed among close friends and members of family.

Everyone sits around the pot(Nabe)and helps himself.

A warm and congenial atmosphere envelops the meal.



recommend

Delicious!



The picture is two portions.

Okimari

- gontaro nabe
- sesame tofu
- tempura

For one person ¥6500

- grilled chicken teriyaki
- dessert