





a large portions ¥1,210

¥900

¥900

Cold somen noodles The most popular standard menu item. We use "Hakuryu" extra fine noodles with a fineness of approximately 0.6 mm. Please soak the noodles in dashi broth with yakumi (spices) .



Hot

Nyumen

Hot somen noodles * No large portions



Shiraga

¥990

Cold somen noodles We use "Shiraga" super ultra fine noodles with a fineness of approximately 0.3 mm. Please soak the noodles in dashi broth with yakumi (spices).



Hot

Limited quantity item

¥1,210

Hot somen noodles

Nishin nyumen

The dish is topped with a condensed flavor of herring in sweetened soy sauce. We also recommend serving it with our special shichimi (seven hot spices).





Limited quantity item

Hot somen noodles Yuba, characterized by its crunchy texture, is combined with wild vegetables.





Limited quantity item

Niku nyumen

¥1,320

Hot somen noodles

Black beef meat, green onions, and enoki mushrooms are stewed together.

The flavor of the meat is infused into the rich broth of the noodle.





Limited quantity item

Uni hotate nyumen

¥1,298

Hot somen noodles Elegant seafood soup with sea urchin and scallop meat.

Summer Menu

The summer menu is available only from April to September.



A chilled, cold somen noodles with grated yam, okra, nameko mushrooms, and an onsen tamago (half-boiled egg). Serve with dipping sauce provided.



Limited quantity item

Gyuniku somen

¥1,320

Cold somen noodles

Kuroge Wagyu beef stewed in a slightly sweet and spicy flavor, served with grated daikon with a little mustard. Please serve with sansho (Japanese pepper) and onsen tamago (half-boiled egg), which are served separately, if you like.

Serve with dipping sauce provided.



Limited quantity item

Unagi gohan



Eel rice seasoned with white soy sauce. Please serve with sansho (Japanese pepper) , if you like.



Limited quantity item

Inari sushi

¥374



Kudzu mochi

¥396

Kudzu starch cake made with Yoshino kudzu Honey is used for black honey

%Customers who order Somen noodles will be available for $\frac{297}{297}$ about that.

Summer Menu

The summer menu is available only from April to September.



Limited quantity item

Cold seafood soup with sea urchin and scallop meat over somen noodles. Served with ginger and shiso (green perilla).

Set Menu



Hiyashi somen & Tempura ¥1,670

Cold somen noodles and tempura as a set The most popular standard menu item. We use "Hakuryu" extra fine noodles with a fineness of approximately 0.6 mm. **Shrimp, conger eel, vegetables (Ingredients vary depending on the time of year.)

% If you would like to order tempura other than the above menu, please order separately. [\$770]

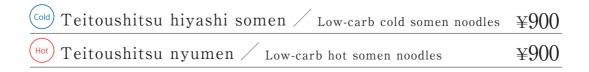


Limited quantity item

Gyu dashi tsukemen

¥1,265

Served with Japanese beef in a rich, ginger-scented broth. Serve with plenty of green onions and boiled seasoned egg.



From our conventional products

30% less carbohydrate. Hand-pulled somen noodles with high dietary fiber content. It is also sold as a product.



Drink Menu ———

Beer

Asahi Super Dry (medium bottle 500ml) ———	¥660
Non-alcoholic beer	
Asahi Dry Zero (small bottle 334ml) —	¥440

Japanese sake

MIMUROSUGI . Sake metre value +3	Junmaigin	jo (300ml	[)	¥1,155
MIMUROSUGI Sake metre value +6	Sekkara	(300ml)		¥1,122

Soft drink

Oolong tea	¥330
Ginger ale	¥330
Kid's Drink (Apple)	¥220

 \cdot Alcohol is limited to 2 bottles per person.

- \cdot During crowded times, we request a 90-minute service.
- Please note that alcoholic beverages will not be served to minors or to passengers driving vehicles.

We do not accept orders for side menu only.

==== Side Menu ≡





Rice menu

Takikomi gohan	¥385
Rice seasoned and cooked with various ingredien	its

Inari sushi	 ¥374
(2 pieces)	

Unagi gohan ± 550 Eel rice seasoned with white soy sauce. Please serve with sansho (Japanese pepper), if you like.

A la carte menu

Tempura	-¥770	Onsen tamago	¥132
Shrimp, conger eel, vegetables		Half-boiled egg	
(Ingredients vary depending on the time of y	vear.)		
Nishin kanroni sweetened boiled herring	-¥462	Kudzu mochi Kudzu starch cake made with Yoshino kudzu Honey is used for black honey *Customers who order Somen noodles will be available for ¥297 about that. Please ask our staff for details.	¥396

 \cdot All side dishes are in limited quantities and may be sold out. Please be forewarned.

We do not accept orders for side menu only.