





Hiyashi somen

¥900

a large portions

¥1,210

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).





Nyumen

 $\mathbf{¥}900$

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).





Limited quantity item

Nishin nyumen

¥1,210

Hot somen noodles

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

Yuba sansai nyumen ¥1,298

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.

Winter Menu

The winter menu is available only from October to March.





Limited quantity item

Kaki kinoko nyumen ¥1,430

Hot somen noodles in a thick broth with oysters and three kinds of mushrooms.





Limited quantity item

Kamo nyumen

¥1,320

Duck meat, duck tsukune, and grilled white onion on top. We also recommend serving it with our special shichimi (seven hot spices).



Limited quantity item

Unagi gohan

¥550

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



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.

Cold Teitoushitsu hiyashi somen / Low-carb cold somen noodles ¥900

Teitoushitsu nyumen

Low-carb hot somen noodles

¥900

From our conventional products

30% less carbohydrate. Hand-pulled somen noodles with high dietary fiber content.

It is also sold as a product.

Set Menu



Limited quantity item

Nyumen & Tempura

¥1,670

Hot somen noodles and tempura as a set

The most popular standard menu item.

*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]

Drink Menu

Beer

Asahi Super Dry (medium bottle 500ml) ────¥660

Non-alcoholic beer

Asahi Dry Zero (small bottle 334ml) ────¥440

Japanese sake

MIMUROSUGI Junmaiginjo (300ml) \(\frac{\pmathrm{2}}{\pmathrm{2}} \) \

Soft drink

 Oolong tea
 \(\frac{\pmathrm{\

- · Alcohol is limited to 2 bottles per person.
- · 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 \longrightarrow ¥385 Inari sushi \longrightarrow ¥374

Rice seasoned and cooked with various ingredients (2 pieces)

Eel rice seasoned with white soy sauce.

Please serve with sansho (Japanese pepper), if you like.



A la carte menu

Tempura Shrimp, conger eel, vegetables (Ingredients vary depending on the time of ye	¥770	Onsen tamago ————————————————————————————————————	¥132
Kakiage — shrimp and vegetable fritters	¥407	Kudzu mochi Kudzu starch cake made with Yoshino kudzu Honey is used for black honey	¥396
Nishin kanroni —————sweetened boiled herring	¥462	**Customers who order Somen noodles will be available for ¥297 about that. Please ask our staff for details.	

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

We do not accept orders for side menu only.