





Cold

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) .



Hot

Nyumen ¥900

Hot somen noodles

※ No large portions

Cold

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

Ume nyumen ¥1,045

Bonito-flavored noodle soup topped with tororo kombu  
and a whole Nanko-ume pickled plum.

It has a refreshing yet deeply savory flavor.

Add the separately served onsen tamago (half-boiled egg)  
to your liking.



Hot

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).



Hot

Limited quantity item

Yuba sansai nyumen ¥1,298

Hot somen noodles

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



Hot

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.



Hot

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.



Cold

Limited quantity item

Tororo somen ¥1,210

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



Cold

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

¥530

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 ¥297 about that.

We do not accept orders for side menu only.

# Summer Menu

The summer menu is available only from April to September.



Limited quantity item

Hiyagake uni hotate somen ¥1,298

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

## Set Menu



Limited quantity item

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.

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

Hot 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.

## Side Menu



Tempura



Inari sushi

### Rice menu

Takikomi gohan ————— ¥385  
Rice seasoned and cooked with various ingredients

Inari sushi ————— ¥374  
(2 pieces )

Unagi gohan ————— ¥530  
Eel rice seasoned with white soy sauce.  
Please serve with sansho (Japanese pepper) , if you like.



Kakiage

### A la carte menu

Tempura ————— ¥770  
Shrimp, conger eel, vegetables  
(Ingredients vary depending on the time of year.)

Onsen tamago ————— ¥132  
Half-boiled egg

Kakiage ————— ¥407  
shrimp and vegetable fritters

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 ¥297 about that.  
Please ask our staff for details.

Nishin kanroni ————— ¥462  
sweetened boiled herring

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

We do not accept orders for side menu only.

