



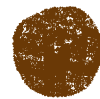
Menu prices do not include tax.



Products with this mark are available for take out.



Onigiri



## Onigiri



- Umeboshi (salted plum) from Ooimachi.....¥200
- Tuna from Odawara fishing port mixed with mayonnaise...¥240
- Specially made Bonito flakes mixed with soy sauce.....¥200
- Cherry shrimp with macrophyll.....¥200
- Mizuna(grow in hakone) Takana flavor.....¥200



## Onigiri chazuke

- Yuzu pepper from Yamakitamachi and sakura shrimp chazuke.....¥420

Yuzu pepper from Yamakitamachi and sakura shrimp chazuke



## Tea



- Organic Green Tea (Hot).....¥300
- Organic Hojicha (Hot).....¥300
- Organic Brown Rice Tea with Matcha (Hot).....¥300
- Organic (black) tea (Hot).....¥300



Tea



## Set Menu

\*We don't sell liquors to minors. Legal drinking age is 20 years old. Drinking and driving is prohibited by law.



### Lunch set 980円

Two rice ball and soup Ready to eat Home-Cooking・Tea

※Please select from the menu More than three possible by extra charge

### Ochazuke set 620円

Onigiri chazuke& Ready to eat Home-Cooking



### Anmitsu set 720円

Anmitsu and tea Sweets using seasonal ingredients

### Sake trial set 1,000円

3 types of Sake (with today's side dish)

Recommended Sake A chance to try several types of sake.



※Picture is an image. 2019.03.19



## Sweets



Specially made Shiratama (rice ball) cream anmitsu.....¥580

Seasonal ice cream.....¥350

Pudding made with soy milk and Wasanbon.....¥300



Specially made Shiratama (rice ball) cream anmitsu

Seasonal ice cream

Dorayaki



Kushi-dango