



MENU



Today's Shuho Plate has as an assortment of ten kinds of sashimi *may change depending on the market's stock



Raw ham-style mackerel (from Saga)



8. Our best Japanese omelette



From rare things you seldom lay eyes on to limited items. It differs per brand at what temperature it tastes best, and you can see the particularities with the smooth Ushuri glasses from Shotoku Glass.

1. Boiled lotus root filled with mustard and miso paste and fried ¥580
2. The best quality green soybeans ¥680
3. Dried mullet roe ¥780
4. Deep-fried tilefish patty ¥580
We abundantly make use of high-grade tilefish
5. First-rate mackerel broiled with salt ¥1,280
6. Our best grated radish with nametake mushroom ¥480
With loads of homemade nametake mushrooms!
7. Our best fried cake of minced meat ¥480
The popular No. 2 menu, with no complaints on taste, volume, or price
8. Our best Japanese omelette ¥980
We use 4 high-grade sperm eggs that costs approximately 100 yen per piece. Always gets sold out!
9. Our best pickled vegetable plate ¥680
We pickled vegetables that have been washed 50 times in Yamada Nishiki rice bran!
10. Our best tofu topped with salmon roe ¥980
Salmon roe pickled with soy sauce is heaped onto our homemade tofu!
11. Grilled fish and boiled fish of the day ¥1,200 - 1,500
May change depending on the stock of mackerel, etc.
12. Seasoned cod roe (from Fukuoka) ¥680
13. Cream cheese and a dish of pickled bonito entrails ¥680
14. Crab butter tofu ¥580
15. Snow crab butter ¥680
16. Boiled and half-dried bonito (from Kagoshima) ¥580
17. Scallops pickled in sake lees (from Saga) ¥980
The popular "sake breweries' delicacies" series
18. Chef's special curry ¥590
19. Bowl of rice topped with sashimi ¥980
20. First-rate grilled beef Provided with cut-to-order