## Udon and soba

Kitsune (udon noodles with sweet fried tofu)	¥670
Eggs	¥670
Meat	¥820
Torinanba (curried chicken with onions)	¥820
Sansai (literally "mountain vegetables" vegetables that grow naturally not grown or harvested from fields)	¥820
Herring	¥1,020
Tempura (deep-fried ingredients)	¥1,020
Udon or soba with nori (dried seaweed)	¥820
Tenzaru (deep-fried shrimp)	¥1,630

## À la Carte Dishes

Seared marinated duck	¥1,300
Assorted tempura	¥1,530
Chawanmushi (steamed egg custard)	¥550

## Donburi dishes (bowls of rice topped with various ingredients)

Tamagodon (lightly beaten eggs with vegetables boiled in soy sauce served on top of rice in a bowl)	¥720
Oyakodon (Chicken and egg on top of rice served in a bowl)	¥820
Tannindon (meat (other than chicken) and egg on top of rice served in a bowl)	¥920
Katsudon (deep-fried breaded pork on top of rice served in a bowl)	¥970
Tempuradon (deep-fried shrimp or vegetables over rice)	¥1,020
Unaju (grilled eel on rice)	¥2,750
Rice	¥230

## Sushi

Special nigiri	¥2,860
Nigiri	¥1,630
Tekkamaki (3 pcs.) (raw slices of tuna with vinegared rice wrapped in dried seaweed)	¥920
Kappamaki (3 pcs.) (cucumber and vinegared rice wrapped in dried seaweed)	¥620
Shinkomaki (3 pcs.) (pickles and rice wrapped in dried seaweed)	¥620
Inarizushi (vinegared rice stuffed inside a thin layer of bean curd)	¥550