

きょうの晩ごはん

炭火の焼きやさい Charcoal grilled vegetable dishes (VG, ALL)

いろいろ3種盛り Assorted three kinds of seasonal vegetable	1,000
いろいろ5種盛り Assorted five kinds of seasonal vegetable	1,200
かぼちゃ Pumpkin	430
れんこん Lotus roots	450
さつまいも Sweet potato	480
ジャンボしいたけ Large Shiitake mushroom	550
◆そらまめ Fava Beans	650
万願寺とうがらし Manganji Sweet Pepper	600

おにくの料理 Meat Dishes

厚切りベーコンと茄子の炒め煮 Braised Bacon and Eggplant	780
豚の角煮、じゃがいも添え Sweet & tender simmered pork served with potato	930
蒸し鴨ロース、野菜サラダ添え Steamed tender duck breast served with salad	980
国産牛ロースと野菜のせいろ蒸し Basket-steamed Japanese beef tenderloin	1,200
丹波あじわい鶏の九条ねぎまみれ Tamba Chicken with Kujo green onion	1,100
三元豚のヒレカツ Delicate Sangenton pork fillet cutlet	1,250
国産牛ロースの炭火焼き、黒胡椒風味 Charcoal gilled Japanese beef tenderloin with black pepper	2,100

おさかなの料理 Seafood Dishes

いかの塩辛 Squid marinated in salt and squid's soft liver	400
鰹酒盗 Salted and fermented bonito	400
ホタルイカの沖漬け Marinated-on-the-firefly squid	430
はたはたの一夜干し Tasty dried overnight Japanese sandfish	600
国産本ししゃも(3匹) Domestic 3 Shishamo fish (they call "Fish of God's Grace")	650
干物の炭火焼き(秋鮭の燻製、たたみいわし、エイひれ) Charcoal grilled dried fish (Smoked seasonal Salmon, tasty dried Sardine sheet, Skate fin)	650
◆冬瓜とあいなめの冷やし揚げ浸し Deep-fried winter melon and cutlass fish in Chilled Japanese Broth	900
関さばの開き Broiled Seki mackerel	1,080

たまごとおとうふ Egg and Tofu Dishes

だし巻き Fluffy Japanese omelet	650
だし巻きあんかけ Fluffy Japanese omelet with tasty thick sauce	670
冷ややっこ Chilled tofu with toppings(VG)	400
イカの塩辛やっこ Chilled tofu with Squid marinated in salt and squid's soft liver	470
厚揚げ焼き Classic grilled deep fried tofu(VG)	550
厚揚げの肉みそ焼き Grilled deep fried tofu with ground meat and miso	650
おとうふの五目あんかけ Tofu with tasty five ingredients thick sauce	580
湯豆腐 Boiled Tofu with various tasty condiments	650
生湯葉のお造り Sashimi of Soft Yuba (Soy bean sheet)(VG)	680
茶碗蒸し Steamed egg custard	500

食材などによるアレルギーがございましたら係員までお申し付けください

Please let us know if you have any food allergies

当店で使用しているお米は全て国産米です(京都京北産・山国米)

All our rice is quality 100% Japanese-grown.

きょうの晩ごはん

きょうの一品 Seasonal Dishes

みょうがの甘酢漬け Sweet-vinegared Myoga	300
◆らっきょうの酢醤油漬け Marinated Japanese Shallot with Vinegared Soy sauce	400
じゃがバターのせいろ蒸し(+ ¥100で塩辛付き) Basket steamed rich butter potatoes	450
モッツァレラチーズの天ぷら Mozzarella cheese tempura	500
小かぶのピリピリ山椒味噌添え Turnip with spicy Sansho pepper Miso	600
生湯葉の天ぷら Crispy tempura of Yuba (raw soy bean sheet)	600
◆よもぎ玄米餅のあげだし Deep-fried Brown rice Mochi in Dashi broth	600
蒸しやさい盛り合わせ Assorted steamed seasonal vegetable(VG)	650
お酒の肴三種盛り Assorted three type of tasty appetizer for sake lover	680
ソーセージ3種のせいろ蒸し Basket steamed three types of sausages	700
蒸し鶏と生湯葉のサラダ Steamed chicken and Raw soy bean sheet Salad	720
湯葉と生麩のしゃぶしゃぶ Syabu-syabu of soft Yuba and Namafu (wheat gluten cake)	800
◆賀茂なすの田楽(+¥50で肉味噌に) Deep-fried Kamo Eggplant with Sweet Miso	850
稚鮎の天ぷら Crispy Baby sweet fish Tempura	900
◆はもの天ぷら Crispy Pike Eel Tempura	900
きょうのおかず盛り合わせ Assorted today's dish	900
天ぷら盛り合わせ Crispy assorted tempura	1,000
焼き野菜と干物の炭火焼き Charcoal grilled seasonal vegetable and tasty dried fish	1,350

ごはんもの Rice Dishes

◆手作りあおさのりの佃煮 Simmered Seaweed in Sweetened Soy sauce	300
明太子ごはん Spicy cod roe on the white rice	550
明太子とろろごはん Creamy pounded yam and Spicy cod roe on the rice	630
うめのお茶漬け Boiled white rice with dashi and salted plum topping	580
さけのお茶漬け Boiled white rice with dashi and salmon topping	630
イカのお茶漬け	650
Boiled white rice with dashi and squid marinated in salt and squid's soft liver topping	
紫蘇とおじゃこのせいろ飯 Basket steamed rice with Japanese herb and young sardines	680
◆いくらとろろご飯 Creamy pounded yam and Salmon roe on the rice	680
自家製肉みそ焼きおにぎり Grilled rice ball with Housemade ground meat Miso	700
白ごはん White rice(VG)	300
おつけもの盛り合わせ Assorted pickles(VG)	580

おつゆもの Soup

とろろ芋のお吸い物 Clear soup of pounded yam	450
具たくさん赤だし Miso Soup with a variety of ingredients	450

ごはんのあとに… After Meal (VG, ALL)

くだもの盛り合わせ Assorted Fresh fruit	500
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◆マーク = 季節のおすすめ (Recommended Dish)

VG=Vegan menu

To Vegetarian Guests : We use Japanese Dashi broth(made from bonito flakes and seaweed) to many dishes.
We can recommend more dishes if you are able to eat the broth.