

Dinner menu

We recommend Japanese style dinner. It consists of several dishes. This is called "Teishoku" in Japan. This means set meal.

For the easiest way to taste many Japanese foods, it is best to order several different dishes after ordering a set menu.

●Chicken-Teishoku (鶏の唐揚げ定食)

Our kitchen mother makes deep fried young chicken

850yen

●Fish-Teishoku (魚の定食)

Sea fish

HIMONO (Grilled fish Semi-dried by Charcoal)

SANMA (Pacific Saury) 780yen

SABA (Mackerel) 1,040yen

AJI (Horse mackerel) 990yen.



River fish

AYU (Salt-grilled sweetfish) 1,100yen

AMAGO (Salt-grilled dwarf rill trout) 1,000yen

AYU-HIMONO(Grilled semi-dry sweetfish) 820yen

●Meat-Teishoku (肉の定食)

INOSISI YAKINIKU(Grilled wild boar) 1,680yen

TON-KATSU(Pork cutlet) 980yen



●Vegetables-Teishoku (野菜天麩羅定食)

TEMPURA (Vegetables tempura)

1,100yen

Prices include consumption tax

A la carte menu

We are preparing a lot of Japanese ingredients. Please eat it with sake. Or you should add it to the set meal.

Sea fish (海の魚)

HIMONO (Grilled fish Semi-dried by Charcoal)

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|-----------------------------------|--------|
| SANMA (pacific Saury) | 480yen |
| SABA (mackerel) | 740yen |
| AJI (horse mackerel) | 690yen |
| SURUME-IKA(Japanese common squid) | 830yen |

River fish (川の魚)

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| AYU (Salt-grilled sweetfish) | 800yen |
| AMAGO (Salt-grilled dwarf rill trout) | 700yen |
| AYU-HIMONO(Grilled semi-dry sweetfish) | 520yen |

Meat (肉類)

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|-------------------------------------|----------|
| INOSISI YAKINIKU(Grilled wild boar) | 1,380yen |
| TON-KATSU(Pork cutlet) | 680yen |

Chicken (鶏肉類)

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| Our kitchen mother makes deep fried young chicken | 550yen |
| Deep fried chicken meat that we grew for several years | 400yen |
| TUKUNE (Teriyaki- tastes chicken meatloaf made with raw egg) | 400yen |

Vegetables (野菜)

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|------------------------------|--------|
| TEMPURA (Vegetables tempura) | 800yen |
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Prices include consumption tax

Another specialty

●Small a la carte (おつまみ)

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| Hiya-yakko (Cold-tofu) | 200yen |
| Age-dashi-tofu(Fried tofu with soup of soy sauce taste) | 300yen |
| EDA-MAME (Young soybeans boiled for several minutes) | 200yen |
| IKA-KARAAGE (Deep fried Japanese common squid) | 450yen |

●Rice menu (丼物)

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| OYAKO-DON (Rice ball of chicken and egg) | 680yen |
| TUKUNE-DON (Rice ball of teriyaki- tastes chicken meatloaf made with raw egg) | 720yen |
| Curry and rice (Curry rice made by the kitchen's mother) | 720yen |
| KATSU- Curry and rice (Curry and rice with pork cutlet) | 1,100yen |

●Japanese noodles (饅頭・蕎麦)

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|--|--------|
| Kake soba/udon (Simple style soba/udon) | 450yen |
| KITSUNE-soba/udon (soba/udon with deep-fried tofu) | 580yen |
| TENPURA-soba/udon(soba/udon with vegetables tempura) | 580yen |



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|---|----------|
| ZARU-soba/udon (Soba/udon with no soup) | 480yen |
| TENZARU- soba/udon (vegetables tempura with soba/udon with no soup) | 1,170yen |

Alcohol

●Japanese Sake (日本酒)

There is much sake in Japan. Japan has local sake in each region as well as German beer. We recommend sake in the Wakayama Koyasan area.

Ginjoshu (Sake with no added alcohol. Please enjoy with straight or on the rock.)

Koyasan hanniya tou "Hijiri" (Dry type) 1 cup 980yen

Ginjoshu (Sake with no added alcohol. Please enjoy with straight or on the rock.)

Kudoyama-sanada "Ninja" (Dry type) 1 cup 620yen

Junmaishu (Only 100% rice sake. Please enjoy with straight or on the rock.)

"Koyasan hanniya tou" (Semi-dry Type) 1 cup 710yen

Casual sake

Hatsu sakura (Semi-dry Type) 180ml 450yen 360ml 900yen

Please taste this SAKE cold or hot.

●Japanese plum wine (梅酒)

Please enjoy with coldwater or on the rock.

1 cup 450yen



●Distilled spirits (焼酎)

You can enjoy this alcohol on-the-rock, water splitting or hot water splitting.

Made from barley "Iichiko" "Nikaidou" (Dry type) 1 cup 480yen

Made from sweet potato "Kuro kirishima" (Semi-dry type) 1 cup 480yen

●Beer (ビール)

Draft beer (Middle size) 550yen (Small size) 430yen

Bottled beer (Middle size) 680yen

●Chuhai (酎ハイ)

Juice and spirits into soda. (Semi-sweet Type)

Each 1 cup 400yen

Lemon, Lime, Grape Apple Grapefruit Calpis

●Whisky (ウイスキー 水割り/ロック・ハイボール)

Whisky-Please enjoy with coldwater or on the rock.

1 cup 380yen

Whisky-highball

. 1 cup 480yen

Another drink and sweets

●Soft drink (ソフトドリンク)

Ordinary soft drinks 1 cup 280yen

Coca Cola, Fanta-grape, Orange Juice, Apple Juice, Oolong Tea

Special citrus juice "Jabara-maru"

1 cup 300yen

Vinegar juice made from persimmon "kakisū"

1 cup 300yen

●Coffee (珈琲)

1 cup 280yen

Original Blend Coffee, Mocha Blend Coffee, Kilimanjaro Blend Coffee,
Organic Cultivation Coffee, Ice Coffee

●Tea (お茶)

Black tea (with lemon or with milk or straight) 1 cup 280yen

Green tea 1 cup 280yen

●Sweets (デザート)

YadoriOnsen dango with Brown sugar source 400yen

Soft ice cream 280yen