

## Ramen (noodle soup)



**Seafood Ramen**  
(1,200 yen)



**Seaweed Ramen**  
(850 yen)

## Donburi (rice bowl)

**Uni Don (2,100 yen, small 1,050 yen)**

Rice bowl topped with sea urchin simmered with beaten egg

**Ikura Don (1,600 yen, small 600 yen)**

Rice bowl topped with salmon roe

**Hotate-Ikura Don (1,750 yen)**

rice bowl topped with scallop and salmon roe

**Hotate Don (850 yen, small 500 yen)**

Rice bowl topped with scallop simmered with beaten egg

**Ika Don (small 400 yen)**

Rice bowl topped with squid sashimi Seafood Don (rice bowl topped with assorted

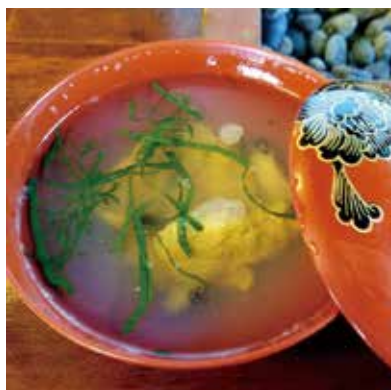
**Today' s Seafood special set(1,600 yen)**

**Seafood Don (rice bowl topped with assorted sashimi), Ichigoni, vinegared seaweed dish, pickled/salted vegetable**

**Note; Locally grown sea urchin is served only limited term (April through September)**

# Ichigoni

This is one of the most popular local cuisine in Tanesashi area.



It is named as “Ichigoni” because sea urchins in a cloudy broth looked like wild strawberries.

Clear soup made of fresh sea urchin and abalone

1,500 yen  
small 800 yen

Hotate sashimi:scallop (900 yen)

Ika sashimi:squid(650 yen)

Vinegared seaweed (350 yen)

Rice (regular bowl 200 yen)

Rice (small bowl 150 yen)

Matsumo miso soup (150 yen)

miso soup with seaweed (Matsumo)

Mekabu miso soup (300 yen)

miso soup with seaweed (Mekabu)

## Drink

Coffee (300 yen)

Coke (200 yen)

Apple juice (200 yen)

Oolong tea (200 yen)

Orange juice (200 yen)

Soda (200 yen)

## Sake

locally brewed sake “Jyoku” (300 ml bottle, 1,000 yen)

locally brewed sake “Hassen” (300 ml bottle, 1,450 yen)

## Beer

Asahi (550 yen)

Kirin (550 yen)

non alcoholic beer (350 yen)

## Shouchu

Muramasa (distilled from barley)

with cold water (450 yen) on the rocks (400 yen)