

一品料理
a la carte

秋田名物いぶりがっこ Iburi Gakko ¥400

"Iburi Gakko" is a traditional Akita specialty consisting of pickled daikon radish smoked over cherry wood chips, known for its unique smoky flavor and chewy texture.

小田原産いか軟骨 Squid cartilage ¥550

This dish features crispy and chewy squid cartilage sourced from Odawara, grilled to perfection for a delightful aroma.

枝豆ペペロンチー / Edamame Peperoncino . . . ¥450

We sauté edamame in a sweet and spicy peperoncino-style flavor.

やきそば Yakisoba ¥650

"Yakisoba" is a Japanese stir-fried noodle dish typically made with wheat noodles, vegetables, and meat or seafood, seasoned with a sweet and savory sauce.

焼きおにぎり Yaki-Onigiri ¥500

"Yaki-Onigiri" are Japanese rice balls that are grilled until crispy on the outside, often seasoned with soy sauce.

そば Soba

Savor the rich aroma of our Sobanoodles, and enjoy the refreshing sensation. Dip them in our Akita-made soup stock and wasabi as you indulge in your meal.



温 HOT or 冷 COLD



うどん Udon

Udon noodles with a firm texture and silky-smooth texture pair perfectly with the accompanying condiments.



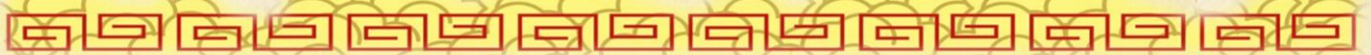
らーめん Ramen

つけ麺
Tsukemen

Enjoy your noodles dipped in a flavorful soup enriched with rich miso and sesame.

辛みそ
Spicy Miso Ramen

This is a rich miso and sesame-infused ramen. You can choose the level of spiciness.



ALL ¥ 1,000-