

Summer Menu from June (2024)

Drink	: Today's Juice
Small Bowls	: Dashimaki (Japanese Omelet) & Chin Chin Age (Ito's regional seafood and vegetable cake), Young Sardines in Grated Daikon Radish, Nori and Japanese Peppers' Tsukudani (boiled down in soy sauce)
Salad	: 3-Colored Beads Salad with Vegetable Dressing, Frilly Lettuce, Red Cabbage, Lettuce and 2-Color Tomatoes
Stewed Dish	: Stewed Chicken (Bimidori, a Local Brand Chicken) with Fried Tofu with Vegetables in, Tricolor Sinoda Maki, Sweet Potato Kanro-Ni (Beni Azuma), and Peas
Nabe (Hot Pot)	: Our Specialty "Seafood Shabu Nabe with Special Seafood Soup"
Grilled Dish	: Grilled Dried Horse Mackerel
Rice	: White Rice Freshly Cooked in Iron Pot *Japanese rice is used.
Dessert	: Yogurt with New Summer Orange Sauce
After Meal Drink	: Coffee or Tea

*Some dishes may change depending on the season.

