

Offers special menu that you can enjoy dinner at a special price.

Food Allergie Guide [Attention]

Please check in-store for other allergies. The allergy labels do not guarantee they are free of allergen. Please judge at your own risk





🙀 Beef 🤡 Pork 🧔 Chicken 🔊 Shellfish 🔇 Fish























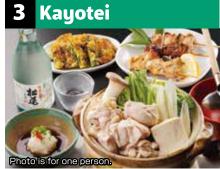




A full-course meal featuring Shinshu specialties: special salad, trio of deli items, roasted Shinshu rice-fed pork, pasta with Shinshu mushrooms, tart made with Shinshu fruits, and one drink of your choice.



Enjoy Nozawana croquettes, fried Nagaimo yam with Nozawana tempura, grilled Satsuma chicken thigh, two types of horse sashimi, seasonal salad, and Shinshu salmon carpaccio.



A set with water-cooked Shinshu local chicken. yakitori (grilled skewers) including wings, liver, and Negima, and a regional specialty from Hokushin, Nira Senbei (chive crackers). Pair with Shinshu





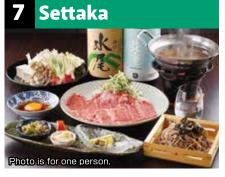
Includes an appetizer platter, Shinshu miso hotpot with tripes, two types of fresh fish sashimi delivered from Kumamoto, two types of authentic Kumamoto horse sashimi, a Gabai Obanzai salad, fried Nagaimo yam with Nozawana tempura, and rice porridge to finish.



A customizable deli plate using Shinshu ingredients! Choose from a pre-meal drink, three deli items, a main dish (quiche or curry), dessert, and a post-meal drink.Please inform staff if you have any allergies.We can prepare dishes that don't include allergies.



A course with miso-grilled Hoba leaf, assorted sashimi, grilled crab shell with crab miso, charcoal-grilled Shinano local chicken, simmered daikon radish, and a 1-hour all-you-can-drink menu featuring 30 types of Shinshu local sake.



Set includes Shinshu beef dashi Shabu-shabu with a trio of appetizers, and a side of Shinshu soba, perfect for savoring the flavors of Shinshu. Pair with a glass of local sake, either Hokko or

Masami Honpo



Ideal for meat lovers, this set features Shinshu beef and sea urchin torched meat sushi, Miyuki pork loin cutlet, three appetizers, and one drink (choose from local sake or local wine).



A luxurious set featuring salt-grilled Iwana (Japanese char), Nippe-jiru soup, Nozawana stem pickles with wasabi, grated Nagaimo yam with Matsushiro Wasabi, Unagi Hitsumabushi bowl, and Hida's most popular horse sashimi.



A set to enjoy Shinshu specialties with cold soba noodles. Shinshu salmon sashimi, horse sashimi, Nozawana tempura, and one drink.



A set including 11 pieces of sushi as the main dish, along with Nanban-zuke (marinated fish) and soup (such as fish head soup), paired with three recommended types of Shinshu local sake.



An indulgent course with vakitori made from Fukumi chicken from Shinshu (gizzard, Kashiwa, liver, Tsukune, wing, and cartilage), thick fried tofu, shiitake mushrooms, Shishito peppers, quail eggs, cabbage platter, ice cream, and a medium draft beer.

