

Teuchi-Namamen,
freshly-made noodles

Kamaage



Yude, boil



Kamakake



Kama Bukkake



Kamatama

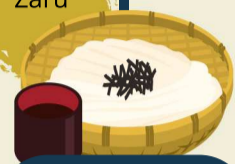


Kama Butter



Kamaage Shoyu,
Kamaage soy sauce

Zaru



Mizujime, cool in
water and firm up



Hiyashi



"Hiya Kake" or
"Hiya Hiya"



"Hiya Atsu" or
"Kake Sono-mama"

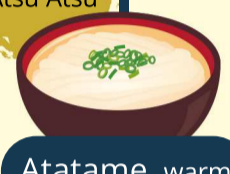


Bukkake (cold)



Shoyu (cold)

"Kake" or
"Atsu Atsu"



Atatame, warm



Atsu Hiya



Shoyu (warm)



Bukkake (warm)



Yudame

Cook



Niku



Shippoku



Curry



Nabeyaki



Niku Bukkake,
Bukkake with meat

Yakumi, condiments *Muryo, free

- Chopped Green Onions
 - Grated Daikon Radish
 - Ginger
 - Sesame Seeds
 - Tempura Bits
- etc.

Opushon, optional *Yuryo, for a fee

- Kitsune, a large piece of fried Tofu, which said to be a fox's favorite food
 - Wakame, seaweed
 - raw eggs
 - Niku, sliced meat marinated in a sweet mixture with soy sauce.
- etc.

Side Menu

- Tempura, various seafood and vegetables battered and deep fried
 - Tempura, fried fishcakes
 - Furai, various seafood and vegetables coated with Panko breadcrumbs and deep fried (fried food)
 - Oden
 - Barazushi, sushi rice (seasoned rice with vinegar) topped with assorted ingredients
 - Makizushi, sushi rolls (Maki)
 - Inari, shortened for Inarizushi, sweet fried tofu skin stuffed with sushi rice
 - Kayaku-gohan, seasoned rice
 - Chahan, fried rice
 - Onigiri, rice balls
 - Ohagi, rice cakes
 - a la carte
 - Ohitashi, boiled seasoned vegetables
 - Sunomono, sweet & sour salad, vinegared vegetables or/and seafood
 - Nitsuke, braised fish
 - Sarada, salad
- etc.