

Both an artistic and culinary experience, Katachi provides a unique experience for all who visit.

Up to four people can enter the store at one time .

Every Wednesday and the third Monday are regular holidays.

Please check the monthly calendar for details. Calendar can be found on the blog

There is a cat in the store. The owners describe the cat as "shy," and ask that any visitors pretend to not to see it as much as possible.

Please make a reservation at least a by the day before. Reservations can be made via phone or email. Please specify what you will be ordering.

Meals

- Rice Ball and Surinagashi ¥780
Made with Brown Rice
- Seasonal vegetables and brown rice risotto ¥780
(Not available in the summer season)
- Vegetable curry ¥780
- Yuzu salt spaghetti ¥900
- Okirikomi omelet ¥900

*Half size is ¥200 off

*Large size is ¥150 more.

*Everything on the menu is vegetarian except for the omelet.

Sweet

- Snack of the day ¥400
- Oshiruko ¥580
- Yuzu tofu mousse ¥200
- Organic soy milk cocoa (hot/cold) ¥470
- Organic Soy milk milk tea (warm only) ¥470

(Hot only, pot)

- Yuzu Nade (hot/cold) ¥470
- Yuzu and organic soy milk lassi ¥460
- ¥500

Coffee

- Hoshi no Tani Coffee ¥450
Clear blue, pleasant bitterness. Ecuador.
- Fukukijin Blend ¥400
A slightly wild, easy-to-drink bitterness. Mocha from Ethiopia.
- Decaffeinated coffee (Marusora) ¥450
Deep richness. Deep-roasted, caffeine-free,
delicious and easy to drink.
- Hoshi no Tani Espresso ¥350
- Fukukijin Espresso ¥300
- Organic Soy Milk Coffee ¥470
- An Coffee ¥500
Dessert coffee with home-cooked red bean paste and espresso.

Treat

- Cookies ¥300



Art/Cafe Katachi

*Reservation Needed. For A Reservation,
Please Call At Least A Day Ahead*

Blog & Menu:
katachino.exblog.jp

Phone Number:
080-3315-1765

Email:
katachicafe2005@yahoo.co.jp
katachicafe2005@softbank.ne.jp



*Scan Me For
Directions!*



HOURS: 5pm-9pm *LO. 8pm
Closed Wednesday

TENGUYA

NOODLE SHOP
OWNER: MR. DEI

COLD NOODLES

Soba and udon noodles made at Tenguya

ZARU ★ ¥550

Udon or soba with dipping sauce

OH ZARU ★ ¥650

SUTAMINA ¥900

Udon or soba with meat and vegetables

HIYASHI TANUKI ★ ¥700

Udon or soba with vegetables and tempura flakes

OROSHI KINOKO ★ ¥750

Udon or soba with mushrooms and radish

TENZARU ★ ¥800

Udon or soba with vegetable tempura

JYOU- TENZARU ¥1300

With vegetable and shrimp tempura

Dishes with a green star can
be prepared vegetarian ★

MORI ★ ¥500

Udon or soba with dipping sauce

OH MORI ★ ¥600

NIKU ZARU ¥750

Udon or soba with hot pork dipping sauce

KAMO ZARU ¥900

Udon or soba with hot duck dipping sauce

(SUMMER ONLY)

HIYAMUGI ★ ¥700

Hiyamugi with dipping sauce

HIYASHI-CHUKA ¥750

Ramen noodles sour sauce with ham and vegetables

NON-ALCOHOLIC

SOFT DRINK ¥200

Oolong Tea, Ginger Ale, Orange
Juice, Coke

**NON-ALCOHOLIC
BEER** ¥350

ALCOHOLIC

BEER ON TAP LARGE ¥650
SMALL ¥300

BOTTLE OF BEER ¥650

SAKE ¥450

Hot or normal temperature (180ml)

BOTTLE OF SAKE ¥800

Cold or hot (300ml)

CHU-HAI ¥400

Shochu and lemon pops (less bubble
than high sour)

HIGH BALL ¥450

Whiskey with soda

**WHISKEY WITH
WATER** ¥400

HIGH SOUR ¥400

Lemon, Grapefruit, Grape, Plum
or Soda with shochu



DON DISHES

GYUDON ¥700

Sliced beef and onions over rice

TAMAGODON ★ ¥650

Egg and shiitake mushrooms over rice

OYAKODON ¥700

Chicken and egg over rice

TENDON ¥900

Tempura over rice

KATSUDON ¥800

Fried pork loin

SAUCE KATSUDON ¥800

Deep fried pork with semi-sweet sauce (fruit and vegetables) over rice

HIRE-KATSUDON ¥950

Deep fried pork fillet over rice

KAKIAGEDON ¥750

Mix Fried vegetables battered and fish cakes over rice

CURRY RICE ¥650

KATSU-CURRY ¥900

Deep fried pork fillet on curry

NOODLE SET

Served with udon or soba

KATSU DON ¥1000

Fried Pork over rice

SAUCE-KATSU DON ¥1000

Fried pork with semi-sweet sauce made from fruit and vegetable over rice

TEN DON ¥1000

Tempura over rice

KARUBI DON SET ¥900

Boneless short beef rib BBQ over rice

GYU DON ¥950

Beef over rice

RICE SET

Served with rice, pickles and small udon

HIRE-KATSU SET ¥1000

Deep fried pork fillet (3) with cabbage

KATSU RICE SET ¥1000

Deep fried pork with cabbage

YAKINIKU SET ¥1000

BBQ pork

TEMPURA SET ¥750

Vegetables tempura

JYO-TEMPURA SET ¥1100

Shrimp and vegetables tempura



HOT NOODLES

KAKE ★ ¥500

Udon or soba soup

TANUKI ★ ¥550

Udon or soba soup with tempura flakes

KITSUNE ★ ¥550

Udon or soba soup with fried tofu

TEMPURA ¥700

Udon or soba soup with vegetables tempura

CURRY NANBAN ¥700

Udon or soba soup with curry

SANSAI ★ ¥700

Udon or soba soup with mountain vegetables

NIKU NANBAN ¥650

Udon or soba soup with pork

TSUKIMI ★ ¥650

Udon or soba soup with eggs

TAMAGOTOJI ★ ¥650

Udon or soba soup with egg

KAMAAGE- UDON ★ ¥800

Hot Udon with dipping sauce and vegetables

JYO KAMAAGE- UDON ★ ¥1300

Hot udon with dipping sauce, vegetable tempura, and shrimp tempura

KAMO NANBAN ¥800

Udon or soba soup with duck

KENCHIN ¥700

udon or soba soup with meat and vegetables

CHIKARA ★ ¥700

Udon or soba soup with mochi

KINOKO ★ ¥700

Udon or soba soup with vegetables

NABE YAKI

NABE YAKI ¥750

JYO-NABE YAKI ¥850

SUKI YAKI ¥850

Beef and vegetables with semi sweet soy sauce and egg

ECHIGO NABE ¥850

With mochi

SPICY MISO ¥850

Spicy miso sauce

KIMUCHI ¥850

With spicy kimuchi

KAMO ¥900

Duck meat



A LA CARTE MENU

MIX TEMPURA ¥900

Variation of tempura

VEGETABLES TEMPURA ★ ¥550

MAITAKE TEMPURA ★ ¥550

Mushroom Tempura

TONKATSU ¥750

Deep fried pork

HIRE-KATSU ¥750

Deep fried pork fillet

KATSU-NI ¥600

Deep fried pork with egg and onion

MOTSU-NI ¥450

Cut stew

EBI-FRIED ¥750

Fried shrimp

ODEN ¥450

Hot pot with radish, fish cake, etc

BUTA NO KAKUNI ¥600

Boiled pork belly with semi sweet soy sauce

IKA GESO AGE ¥450

Fried squid legs

TORI NO KARAAGE ¥550

Fried chicken

CHICKEN BAR ¥450

YAKINIKU ¥750

BBQ pork

OSHINKO ★ ¥400

Pickles

The family has run a noodle shop in Onishi for four generations. The original building was on the east side of the Kinuya building.

Scan for
directions!



LIFE PALLET

OPEN: 10:00AM - 5:00PM
FRIDAY - MONDAY

BEVERAGES

HOT

HOT COFFEE & COOKIE ¥400

EASTERN TIMOR
COFFEE

CAFE AU LAIT ¥450

HOT TEA & COOKIE ¥400

HOJICHA ROASTED
GREEN TEA ¥350

ICE

ICE COFFEE ¥400

ICE TEA ¥400

ICE CAFE AU LAIT ¥450

COLD PRESS ORANGE JUICE ¥400

DESSERTS

COFFEE JELLO WITH ICE
CREAM

¥450

MUFFIN

¥250

COOKIE (2)

¥100

DISHES

CURRY RICE

MADE WITH YOUR CHOICE OF WHITE OR
FERMENTED BROWN RICE
SERVED WITH SALAD AND PORK MISO SOUP

¥800

RICE BALL (2)

MADE WITH YOUR CHOICE OF WHITE OR
FERMENTED BROWN RICE
CHOOSE 2 FILLINGS: SALTED PLUM, OKAKA,
OR KOMBU SEAWEED.
SERVED WITH PICKLES, KOBACHI & PORK
MISO SOUP

¥600

BOILED RICE WITH TEA

SERVED WITH KOMBU SEAWEED, SALTED
PLUM, KOBACHI & HOJICHA

¥500

FERMENTED BROWN RICE DORIA

SERVED WITH SALAD

¥800

ROLLED CABBAGE

MADE WITH YOUR CHOICE OF WHITE OR
FERMENTED BROWN RICE
SERVED WITH SALAD, KOBACHI & PORK
MISO SOUP

¥800



SCAN FOR
DIRECTIONS!



ONICAFE

TUES - SAT 10AM - 5PM

BEVERAGES

ORIGINAL BLENDED COFFEE

THE ORIGINAL BLENDS ARE ROASTED AND BLENDED HERE IN THE CAFE.
ASK WHICH BLEND IS CURRENTLY BEING SERVED!

PRICE: 350 - 400 YEN

ESPRESSO

CAFE LATTE	¥450
CAFE MOCHA	¥480
CARAMEL LATTE	¥480
DOUBLE DRIP ICE COFFEE	¥420

OTHER COFFEE

LION COFFEE	¥350
PUNTALTO	¥450

DECAF

NO. 2 CHOCOLATE	¥400
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COCOA

ONI CAFÉ MIX COCOA HOT OR COLD	¥350
ADD WHIPPED CREAM	¥30

TEA

EARL GREY HOT OR COLD	¥350
CHAI TEA LATTE HOT OR COLD	¥400
OTHER TEAS	¥350

JUICE

WINTER SAKURA APPLE JUICE	¥350
WAKE UP MANDARIN JUICE	¥350
OCEAN BLUE SODA	¥300
JAPANESE CIDER	¥280

DISCOUNTS:

IF YOUR MEAL TOTAL IS MORE THAN 500 YEN, LUNCH COFFEE OR ORANGE JUICE CAN BE ADDED FOR ONLY 100 YEN

IF YOU ORDER A LUNCH (MORE THAN 500 YEN) AND A ORIGINAL BLENDED COFFEE DRINK YOU RECEIVE A 100 YEN DISCOUNT.

FOOD MENU

HOT LUNCH DISHES
CHANGE EVERYDAY AND
MUST BE RESERVED A DAY
IN ADVANCE: 1,000 YEN

+81-50-1195-8916

DESSERTS

BAKED GOODS, CAKES, AND
OTHER SWEETS ARE MADE
FRESH AND VARY DAY TO
DAY: 300-350 YEN

HOT SANDWICHES

	HALF	WHOLE
HAM AND CHEESE	¥240	¥460
BACON, TOMATO, EGG, LETTUCE	¥280	¥540
AVOCADO CHEESE	¥260	¥500
TUNA, ONION, CHEESE	¥260	¥500



Insiders Guide to



Mochi vs Rice

Beware of buying Mochi (left) instead of normal rice (right). Mochi = rabbit on label and comes in a smaller bag than regular rice.

01



Soy Sauce vs Mentsuyu

Look out for these similar items. Mentsuyu (left) is much more concentrated than the familiar soy sauce (right) and is used in soup/ soba bases.

02



Sweet vs Un-Sweet

Green Package "sweetened"
Brown Package "un-sweetened"
Look for the 無, Kanji, it means 'none.'

03



Tofu

Firm tofu (left) is the closest to feta consistency and has a low moisture content, while soft tofu (right) is silky in texture and watery.

04



Flour

All-purpose flour (left) for general use.
Flour used to make bread (right) can be identified by the 強, which means 'bread.'

05



06

Yogurt

Make sure to translate if you're unsure of yogurt types. Greek yogurt (left), flavored, and fat free (right) are all popular options. Fat free has a "0" on the label.



07

Fish

Fish are sold in different grades (highest is suitable for raw consumption). Other grades are for cooking and frying.



08

Discounts

Starting at 6:30 pm sushi and other pre-cooked meals are marked down by the "sticker man" who puts the red discount stickers on the food. '50% off' (right).

Google translate is a great way to quickly see if you're buying the right item. Just use the camera option on the bag of food.



09

Produce Prices

Fresh produce is grown and sold locally so prices may be noticeably higher than back home.



10

Checking out

The cashier will scan your items and put them in another basket for you to bag yourself- at a station out of the way.



11

Eco Friendly

Japan has adapted a price charge on plastic bags, so it's best to bring an eco friendly bag of your own.



12

Asking for Bags

If you do not have your own bag you can ask for one by saying: Fukuro o onegaishimasu (Can I please have a bag?)



Fressay Supermarket accepts cash & card payments

Scan the QR code for directions!



YOTTENBE

FRESH PRODUCE FROM LOCALS

ARRIVE EARLY TO
GET THE BEST
SELECTION!



LOCATED IN THE TENJIN JAYA PARKING LOT, JUST A FEW
MINUTES PAST THE ANTIQUE SHOP

OPEN: 9:00am - 3:00pm
Closed Wednesday
Phone: 0274-50-9629

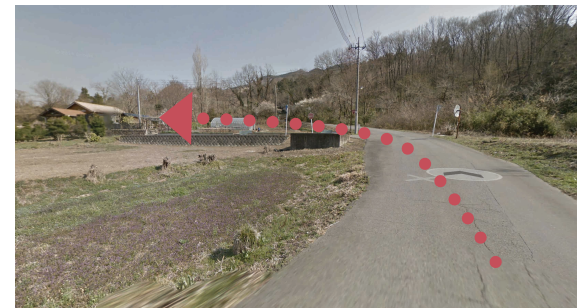
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directions!



Panino Garden Pizza

HOURS: 11:15 am - 2:00 pm (Recommend to arrive around 11:00-11:15)

Closed Wednesday Thursday



パニーノガーデン

215-4 Kamiaguhara, Kamikawa-machi, Kodama-gun, Saitama-ken 367-0312



CASH ONLY!

Lunch set MENU Food Menu changes every week

+Drink (200 yen)

Coffee
Juice (Orange/Grape/Apple)
Black Tea
Ginger ale

+Drink & Dessert (400 yen)

Dessert daily special





Green star menu items are vegetarian or can be made vegetarian when ordered.

HOURS: 11am - 2pm Closed Sunday PHONE: 0274-52-2047
Bento shop.

Ask us to order and we will call for you. They will deliver to Kinuya or at home for free. Leave exact change in the "Bento" box in Kinuya.
Most of their orders are done in advance, so try to order your bento as early as possible. (the day before is best)

HOW TO ORDER 注文の仕方

Just point this menu このメニューを指で指してください。

- Go to KISEN and choose a menu from Bento or Don And option from below
お弁当か丼のメニューから注文を選んでください。
要望がある時は下から選んでください。

Any okay
なんでも大丈夫

Fish okay
魚は大丈夫

Only
vegetables
野菜のみ大丈夫

- Tell bringing to
下から届ける場所を選んでください。

Kjell's house
キールの家

562 Onishi, Fujioka-shi
☎ 370-1401
藤岡市鬼石562

Pick Up
取りに来ます

- Ask How long does it take to make
どれくらいで出来上がるか教えてください。

15min
15分後

30min
30分後

45min
45分後

1hour
1時間後

BENTO 弁当メニュー

Bento are Japanese-style box lunches with rice and a variety of vegetables, fish and meat.

Higawari Bento★

日替わり弁当

Special bento of the day
from ¥550



Shake Bento

鮭弁当

Salmon bento
from ¥600

Karage Bento

からあげ弁当

Fried chicken bento
from ¥600

Yakiniku Teishoku

焼き肉定食

Sliced meat set meal
¥850

Tempura Teishoku

天ぷら定食

Tempura set meal
¥850

'DON'DISHES 丼物メニュー

'Don' dishes are bowls of rice with vegetables and meat on top.

Tamagodon★

玉子丼

Egg over rice
¥ 600

Oyakodon

親子丼

Chicken and egg over rice
¥ 650

Torikatsudon

照り焼き丼

Fried chicken over rice
¥ 650

Tendon★

天丼

Tempura over rice
¥ 650

Hire Katsudon

ヒレカツ丼

Fried pork loin
¥ 900

Tekka Don

鉄火丼

Tuna sashimi with soy sauce
¥ 950

RANMEN NOODLES

Ramen can all be made vegetarian, but has a pork soup stock.

RamenSoy sauce base
¥500**Miso ramen**Miso base
¥600**Kara-miso ramen**Spicy miso base
¥630**Tan men**Salt base
¥630SHIRO
ONI**Tsuke men**Ramen with dipping sauce
Soy sauce base
¥650**Moyashi ramen**Bean sprouts with
Soy sauce base
¥650**Curry ramen**Curry on the ramen
Soy sauce base???
¥700**Chanpon men**Meat, sea food and
vegetables fried on the
pork base soup with
tick noodle
¥700**Cha-shu men**Ramen with
roasted pork fillet
¥750**Gomoku ramen**Ramen with 5 variety
of ingredients sauce??
¥750

Extra noodle+¥80 Double noodle+¥150

NOODLE

????

Sause yakisobaFried noodle
¥600SHIRO
ONI**Kata yakisoba**Crunchy noodle with
variety of ingredients sauce?
¥750

Extra noodle+¥100 Double noodle+¥200

Hiyashi chukaRamen noodles
sour sauce with ham and
vegetables(Summer only)
¥700**Spaghetti-
Neapolitan**Green pepper, bacon?
with ketchup
¥750Extra noodle+¥150
Double noodle+¥300**NOODLE SET**Half cha-han + ¥250
Cha-han + ¥500
Mini katsu don + ¥400**Vegetables soup**

¥450

Tamago soup

¥500

Egg soup

TOPPING FOR NOODLE**Menma**

¥50

Bamboo shoots

Corn

¥50

Butter

¥80

epecially much with miso

Cha-shu

¥80

Roasted pork fillet

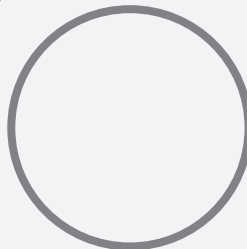
Agitsuki Tamago

¥100

Boiled egg marinated in soy sauce

DON, RICE MENU

'Don' dishes are bowls of rice with vegetables and meat on top. Served with chicken? soup



Cha-han
Fried rice
¥650



Chuka don
¥750



Tamago don
Egg over rice
¥680



Oyako don
Chicken and egg over rice
¥730



Tori-katsu don
Chicken cutlet over rice
¥750



Katsu don
Pork cutlet over rice
¥800



Sause katsu don
Pork cutlet with semi sweet
sause over rice
¥800



Hire-katsu don
Pork fillet cutlet over rice
¥900



Omurice
ith salad instead of soup
Ketchap rice wrapped
in an omelet
¥800

Extra rice+¥100
Extra cha-han or omurice+¥250

A LA CARTE MENU

Rice	¥200
Half rice	¥100
Gyouza(6 peaces)	¥400
Dumpling	
Harumaki(3 peaces)	¥400
Spring roll	
Cha-shu(5 peaces)	¥400
Roasted pork fillet	
Edamame	¥230
Boiled green soy beans call edamame	
Hiyayakko	¥250
Cold tofu	
Fried potato	¥350
Karaage	¥430
Fried chicken	

DRINK NEMU

Beer on tap	¥600
Summer only	
Bottle of beer	¥650
Sake(180ml)	¥450
Hot, Cold or normal temperature	
Bottle of sake(300ml)	¥800
Cold only	
Soft Drink	¥200
(Oolong Tea or Coke)	

SET MENU

Served with rice, chicken soup and pickles.



Gyouza
Fried Dumpling
¥600



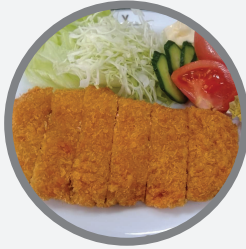
Yashai itame★
fried vegetables
¥680



Ma-bo-doufu
Szechuan style
spicy tofu
¥750



Yakiniku
BBQ beef
¥800



Rose-katsu
Fried pork loin
¥900



Hire-katsu
Fried pork fillet
¥1000

Extra rice+¥100

.The Amagawa family ran a theater for traveling actors at this location 130 years ago. Then in the early 1900's they built a movie theater. The theater burned down in the 1960's and afterwards they made this restaurant.

Owner: Mr Amagawa.

He is the president of the equestrian club.

They have two breeds of horses native to Japan, Kiso Uma and Washu Ba Kiso is the oldest breed of horse in Japan, now very rare, with less than 200 horses in existence.)

On Tuesdays and Thursdays from 4pm. If you are interested in the equestrian club, Mr Amagawa can take you to the stables.

Chinman Chinese Food

Closed Tuesday

麵類 Noodles

醬油味 Soy Sause Base

柳麵 (Soy Sause Ramen)	530 yen
雲吞 (Wonton soup)	530 yen
雲吞麵 (Wonton noodle soup)	680 yen
叉燒湯麵 (Roasted Pork Ramen)	680 yen

味噌味 Miso Base

信州味噌麵 (Shinshu Miso Ramen)	630 yen
朝鮮味噌麵 (Korean Spicy Ramen)	680 yen
麻婆湯麵 (MaPo Ramen)	680 yen

塩味 Salt Base

柳麵 (Salted Ramen)	530 yen
湯麵 (Ramen)	680yen

炒麵 Stir Fried Noodle]

噠汁炒麵 (Worcester sauce Stir Fried Noodle)	630 yen
什錦炒麵 (Assorted Stir Fried Noodle)	730 yen
牛肉炒麵 (Beef Stir Fried Noodle)	780 yen
什錦炸麵 (Assorted Fried Noodle)	730 yen

飯類 Rice

什錦燴飯 (Assorted Risotto)	730 yen
扣肉燴飯 (Pork Belly Risotto)	780 yen
牛肉燴飯 (Beef Risotto)	780 yen
揚州炒飯 (Assorted Fried Rice)	630 yen
白飯 (Rice)	210 yen

A LA CARTE

蝦仁 Shrimp

炒菜蝦仁 (Shrimp with Veggies)	1350 yen
茄汁蝦仁 (Shrimp with Tomato Sause)	1350 yen

蔬菜 豆腐 Veggies &Tofu

炒油青菜 (Stir-Fry Bok-Choy)	630 yen
炒鮮時菜 (Stir-Fry Seasonal Vegetable)	750 yen
麻婆豆腐 (MaPo Tofu)	780 yen
紅燒豆腐 (Soy Sause Braised Tofu)	1050 yen
蝦仁豆腐 (Shrimp with Tofu)	1050 yen

豚肉 Pork

青椒肉絲 (Shredded Pork)	1050 yen
南乳扣肉 (Pork Belly)	1350 yen
酥古老肉 (Sweet & Sour Fried Pork)	1050 yen

冷盆 Cold Dishes

海蜇蚌蝦 (Jellyfish Salad)	1580 yen
明爐叉燒 (Roasted Pork)	1050 yen

湯 Soup

蛋花湯 (Egg Drop Soup)	450 yen
時菜湯 (Veggie Soup)	450 yen
海帶湯 (Seaweed Soup)	350 yen
粟米湯 (Corn Soup)	550 yen

點心 appetizer

唐揚雞 (Japanese Fried Chicken)	780 yen
餃子 (Pot-Sticker)	350 yen
燒賣 (Shaomai)	400 yen
春卷 (Spring Rolls)	600 yen

飲み物 Drink

コカ・コーラ (Coke)	300 yen
オレンジジュース (Orange Juice)	300 yen
メロンソーダ (Melon Soda)	300 yen
カルピス (Calpis)	300 yen
クリームソーダ (Cream Soda)	400 yen
アイスクリーム (Ice Cream)	350 yen
アイスコーヒー (Ice Coffee)	350 yen
ホットコーヒー (Hot Coffee)	350 yen
ウーロン茶 (Oolong Tea)	200 yen
老酒 (Chinese Rice Wine)	500 yen
紹興酒 (Shao-hsing Wine)	500 yen
ビール (Beer)	600 yen
日本酒 (Sake)	450 yen
焼酎 (Shochu)	400 yen
レモン酒 (Lemon Liquor)	600 yen
アンズ酒 (Apricot Wine)	600 yen
リンゴ酒 (Apple Cider)	600 yen
ウーロンハイ (Oolong tea cocktail)	450 yen
レモンハイ (Lemon Cocktail)	450 yen
カルピスハイ (Calpis Cocktail)	450 yen

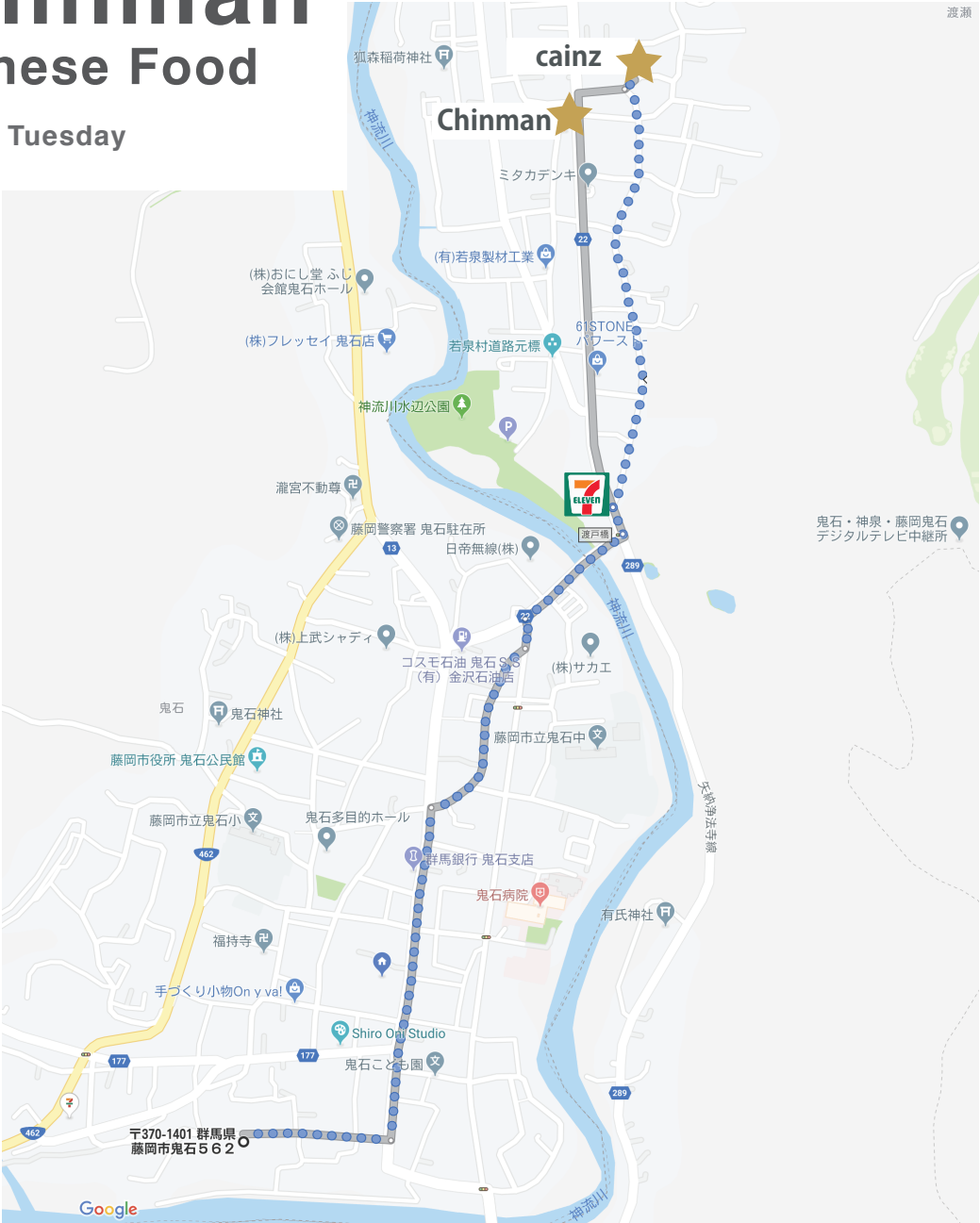


ENGLISH
MENU
AVAILABLE

Chinman

Chinese Food

Closed Tuesday





Mikawa Shokudo

HOURS: 11am - 2pm 5pm - 8pm Closed Monday PHONE: 274-52-2066
Chinese restaurant(Green e vegetarian)

RICE SET

comes with a bowl rice, miso soup and pickles

Yakiniku rice
Grilled meat with rice
¥1000

Tempura Teishoku
Deep fried assorted fish & veg
¥1000

Katsu rice
Pork cutlet with rice
¥950

DON DISHES

'Don' dishes are bowls of rice with vegetables and meat on top.

Ten-don
Assorted tempura over rice
¥ 900

Niku-don
Teriyaki chicken over rice
¥ 850

Sosu katsu-don
Pork cutlet w/special sauce over rice
¥ 800

Katsu-don
Pork cutlet w/special sauce over rice
¥ 800

Tori sosu katsu-don
Marinated chicken and sauce cutlet
¥ 700

Kakiage-don
Tempura w. veg. over rice
¥750

Chuka-don
Chinese style chop-suey over rice
¥750

Oyako-don
Cooked chicken, eggs, veg. over rice
¥700

Tamago-don
Cooked eggs w. veg. over rice
¥650

NOODLE

Gyoza
Potstickers and rice
¥ 600

Yasaiitame ★
Fried vegetables and rice
¥ 680

Mabodofu ★
Spicy tofu and pork
¥ 750

Yakiniku
Stir fried pork
¥ 800

Roast Katsu
Fried pork loin
¥ 900



Chukadon ★
Pork, vegetables, mushrooms
and thickened soysauce stock
¥ 750

Tamagodon
Egg over rice
¥ 680

Oyakodon ★
Chicken and egg over rice
¥ 730

Torikatsudon
Fried chicken over rice
¥ 750

DRINKS

Beer on tap 650¥

Bottle of beer 600¥

Soft Drink 200¥

Tea 200¥

#5

SUSHIMASA

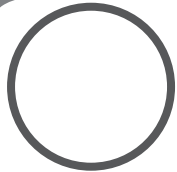
Japanese restaurant. Dishes with a green star can be made vegetarian.

Owner: Mr. Nagai.



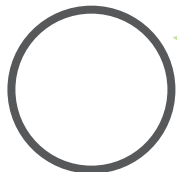
SET MENU ¥ 680 (weekdays) / ¥ 780 (evenings / weekends)

Set menus all include rice, miso soup, tofu, fish sidedish, pickled vegetables



Shogayaki

Thinly sliced pork and ginger



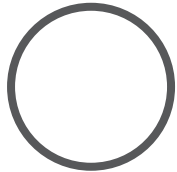
★ Zaru Udon Zaru Soba

Udon or buckwheat noodles with dipping sauce



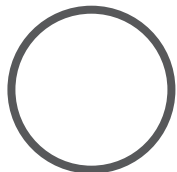
Saba Miso

Miso -flavored saba fish



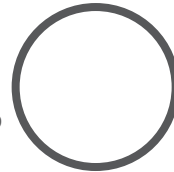
Hanbagu

Hamburg steak



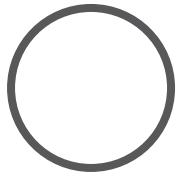
Nabeyaki Udon

Hot udon noodles in soup



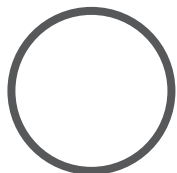
Sanma, Hokke or Tai

Choose one of the 3 kinds of grilled fish



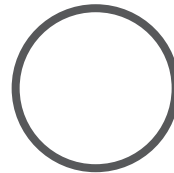
Hirekatsu

Fried pork cutlet



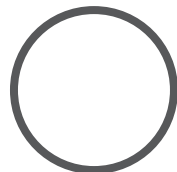
Kare Udon

Curry and udon



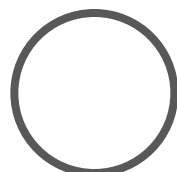
Tenpura

Tempura over a bowl of rice



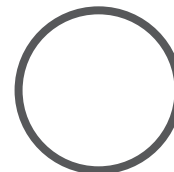
Katsucare

Fried pork cutlet in curry



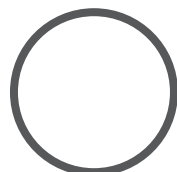
Wakadori

Chicken and cheese



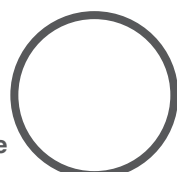
Negitoro

Minced maguro sashimi with green onions over rice



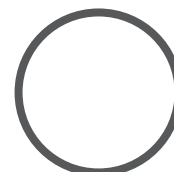
Chizu Katsu

Fried pork cutlet with cheese



Saba Shioyaki

Salted saba fish



Sashimi

Sashimi lunch

DRINKS

Beer on tap	650¥
Bottle of beer	600¥
Soft Drink	200¥
Coffee	100¥

HOURS: Tuesday- Sunday 11:30 am - 2pm 5pm - 8pm

The Kobayashi family has been making sushi for three generations. Takarazushi was originally in the garden of the Kinuya building.

The owner Mr. Kobayashi has been making sushi for 50 years. His son, Toru does the lantern dance on the roof of the Aoi neighborhood's shrine during the summer festival.

SUSHI MENU

Sushi on a platter for one person.

Mr.Kobayashi will make you a platter with a variety of sushi.

If there is a type of sushi you don't care for, he will **substitute**.

(Sushi selection varies by season)



NAMI SUSHI
¥1188



JYO SUSHI
¥1620

TOKU-JYO SUSHI
¥2700

KIDS SUSHI
¥864

CHIRASHI SUSHI MENU

Sashimi on a platter of rice for one person.

Mr.Kobayashi will make you a bowl with a variety of sushi.

If there is a type of sushi you don't care for, he will **substitute**.

(Sushi selection varies by season)



NAMI CHIRASHI
¥1296



JYO CHIRASHI
¥1728

TEKKA CHIRASHI

AKAMI (Lean Tuna) ¥1944 Half ¥972

TORO (Fatty Tuna) ¥2646 Half ¥1323

TOKU-JYO CHIRASHI
¥2808



Maki Sushi

Sushi rolls. (18 pcs.) Green star items are vegetarian.

Kappa Maki ★ ¥864
Cucumber roll

Ume Maki ★ ¥864
Pickled plum roll

Natto Maki ★ ¥864
Fermented bean roll

Kanpyo Maki ★ ¥864
Dried gourd roll

Tekka Maki ¥1296
Tuna roll

Toro Maki ¥1620
Tuna belly roll

Huto Maki ¥1080
Mix roll



DRINKS

Bottle of beer ¥648

Tap beer ¥648

Sour ¥648

Sake(180ml) ¥423
(Hot, Cold or Normal temperature)

FOOD MENU

Daily spacial (Higawari teishoku)750 yen
(with half rice: 700yen)



<ご飯類 —Rice meal >

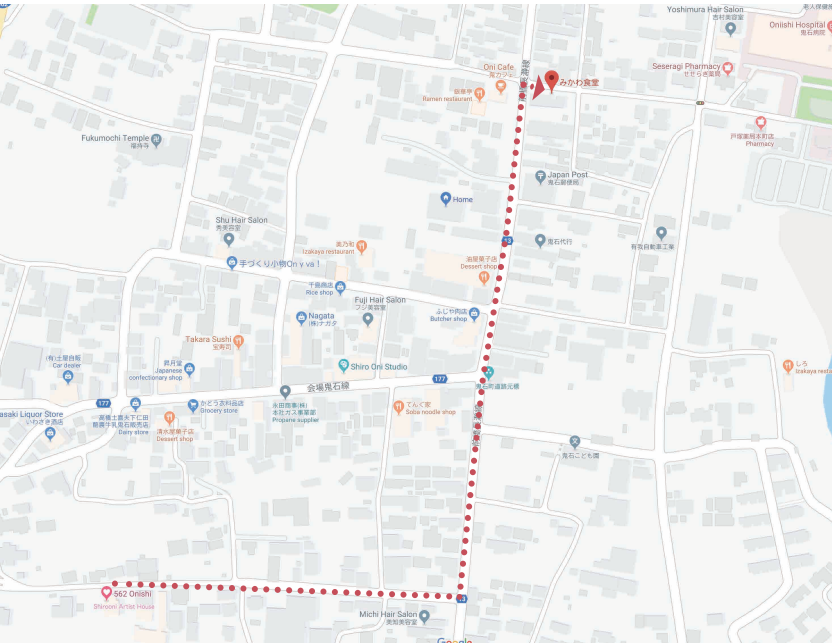
焼肉ライス	<i>yakiniku rice</i> - a grilled meat with rice	1,000
天ぷら定食	<i>tempura teishoku</i> - a set meal with <i>tempura</i> ; deep-fried fish and vege	1,000
カツライス	<i>katsu rice</i> - a breaded pork cutlet with rice	950
*~ <i>don</i> ;(a bowl of rice with soy and sugar-seasoned topping)		
天丼	<i>tendon</i> - a bowl of rice topped with deep-fried fish (and vegetables)	900
肉丼	<i>nikudon</i> - a bowl of rice topped with marinated meat	850
ソースカツ丼	<i>sosu katsudon</i> - a bowl of rice topped with breaded pork cutlet flavored with special sauce	800
カツ丼	<i>katsudon</i> - a bowl of rice topped with breaded pork cutlet	800
かき揚げ丼	<i>kakiagedon</i> - a bowl of rice topped with kakiage; deep-fried onion/vege	750
中華丼	<i>chuukadon</i> - a bowl of rice with a chop-suey-like mixture on it	750
鳥ソースカツ丼	<i>torisosu katsudon</i> - a bowl of rice topped with marinated chicken and sauce cutlet	700

<めん類 Noodles>

チャーシューメン	noodles with roasted pork fillet in soup	700
五目ラーメン	<i>gomoku ramen</i> - noodles topped with vegetables in soup	700
味噌ラーメン	<i>miso ramen</i> - noodles with some topping In miso(soybean paste) flavored soup	700
タンメン	<i>tanmen</i> - noodles with stewed tongue in soup	600
モヤシラーメン	<i>moyasi ramen</i> - noodles with bean sprouts in soup	600
ラーメン	<i>ramen</i> - Chinese style noodles in soup	600
ヤキソバ	<i>yakisoba</i> - Japanese style fried noodles	
冷やし中華	<i>hiyashi chuuka</i> - cold noodles topped with meat and vegetable	750
ライス	rice	
半ライス	half size rice	

親子丼	<i>oyakodon</i> - a bowl of rice with chicken, egg, and vegetables	700
玉子丼	<i>tamagodon</i> - a bowl of rice with egg topping	650
オムライス	<i>omuraisu</i> - an omelet with a filling of ketchup-seasoned fried rice	850
チャーハン	<i>cha-han</i> -(Chinese) fried rice (with eggs, boiled fish paste, etc)	750
カツカレー	<i>katsukare</i> - curry topped with breaded pork cutlet	900
カレーライス	curry and rice	650
日替わり定食	<i>higawari teishoku</i> - the day's special; a set meal that changes from day to day	750
おにぎり	<i>onigiri</i> - a rice ball	150
大盛り	<i>oomori</i> - a large size rice	100yen plus
半ライス	<i>han rice</i> - a half size rice	50yen plus

RESTAURANT MIKAWA



Tuesday-Sunday
11AM-8PM
Monday : Closed

Restaurant Mikawa is in front of onicafe,
famous in torisosu katsudon which is a
bowl of rice topped with marinated
chicken and sauce culet.
Also, the daily special (Higawari
teishoku) is recommended.



ENGLISH
MENU
AVAILABLE