FOOD MENU



YUBA LUNCH

2,300YEN



UDON LUNCH

1,700YEN



YUBA SOBA

1,200YEN



YUBA ZARU SOBA 1,200YEN

Please add Japanese leek and wasabi to the dipping soup to suit your taste then dip noodles into the soup before eating.

Yuba is a protein rich food made by boiling soybean milk,skimming off the curd that forms on the top, and drying it. Nikko Yuba was an important source of protein for the Yamabushi

mountain monks, who were not allowed to eat meat.

Today, we serve quests various kinds of Yuba.

- Nama Yuba Sashimi (Freshly-made Yuba with soy sauce and wasabi)
- Makiage Yuba No Nitsuke (Deep fried Yuba roll simmered in sweet soy sauce)
 Yuba no Gomaae (Yuba with ground sesame seed dressing / sweet taste)
- Osuimono (Clear Japanese soup (which is made from dried small sardines and Japanese seaweed) with dried Yuba)

The following items accompany the yuba menu.

- Warabi no Nimono (Simmered woodland fern sprouts)
- Rice
- Homemade pickles

SOBA LUNCH ······1,700 YEN

Buckwheat noodles, Deep fried Yuba roll simmered in sweet soy sauce, Simmered woodland fern sprouts, Rice, Homemade pickles

UDON LUNCH······1,700 YEN

White wheat noodles, Deep fried Yuba roll simmered in sweet soy sauce, Simmered woodland fern sprouts, Rice, Homemade pickles

YUBA SOBA 1,200 YEN

Deep fried Yuba roll simmered in sweet soy sauce on hot buckwheat noodles

YUBA UDON $\cdots 1,200$ yen

Deep fried Yuba roll simmered in sweet soy sauce on hot white wheat noodles

YUBA ZARU SOBA·····1,200yen

Cold buckwheat noodles served on a flat basket with shredded dry seaweed, Deep fried Yuba roll simmered in sweet soy sauce

YUBA ZARU UDON…**1,200**yen

Cold white wheat noodles served on a flat basket with shredded dry seaweed, Deep fried Yuba roll simmered in sweet soy sauce

KATSUDON 1,100 YEN

Deep fried pork cutlet and egg with rice served in a bowl, miso soup

PORK CURRY AND RICE

.....900YEN

Dear customer

We apologize for the inconvenience,

but we kindly ask for payment when you place your order.

Tax included on all the prices on the menu.

RESTAURANT & SOUVENIR SHOP

DRINK MENU



POWDERED TEA AND JAPANESE STYLE BEAN CAKE 1,000YEN

12.00		
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YUBA NO NITSUKE 700YEN

Deep fried Yuba roll simmered in sweet soy sauce



YUBA SASHI 700YEN
Freshly-made Yuba with soy sauce and wasabi

POWDERED TEA AND JAPANESE STYLE BEAN CAKE

(seasonal sweet) ···········1,000 YEN

Sweet red bean soup with rice cakes, the Shisomaki Togarashi (pickled pepper wrapped in perilla)

COFFEE 400 YEN

BLACK TEA 400 YEN

100% ORANGE JUICE ······ 400 YEN

100% GRAPEFRUIT JUICE 400 YEN

BEER 800 YEN

JAPANESE SAKE (180ml bottle) 500YEN

Japanese style stewed fish cakes and vegetables

YUBA NO NITSUKE · · · · · · · · · 700YEN

Deep fried Yuba roll simmered in sweet soy sauce

YUBA SASHI 700 YEN

Y U BA SASHI *** ** / UUYEN Freshly-made Yuba with soy sauce and wasabi

ICED COFFEE $\cdots 400$ YEN

ICED TEA400YEN

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