

1

Recommended items

# 定食

All come with rice and Miso soup

loin pork cutlet and breaded prawn cutlet and deep-fried chicken

ロースかつと 海老1尾・から揚げ2個

1530円

2

loin pork cutlet and breaded prawn

3

loin pork cutlet and deep-fried chicken

ロース140g 海老1尾 1460円

ロース140g 唐揚げ2個 1410円

4

loin pork covered with miso sauce

ロース140g 1370円

5

Loin pork Cutlet

ロース140g 1250円





6

*fillet pork cutlet and breaded prawn cutlet and deep-fried chicken*

ヒレ2枚から揚げ2個 海老1尾 **1360円**



7

*breaded prawn*

海老 3尾 **1230円**



お箸で切れる  
柔らかかヒレかつ

*fillet pork cutlet*

8 3pieces

**1160円**

9 4pieces

**1330円**



10

2種盛りのおすすめ

*breaded prawn and fillet pork cutlet*

ヒレ2枚 海老2尾 **1350円**



11

*deep-fried chicken*

唐揚げ5個 **980円**



12

Eat with  
Ponzu sauce

*loin pork cutlet top with grated radish and welsh onion*

ロース140g **1400円**



**Pork cutlet rice bowl  
with cooked eggs**

Tonkatsu and onion is simmered in a mixture of dashi soup stock and a sweet soy sauce. Then a raw scrambled egg is put on the tontatsu. When the egg is cooked, the combination is placed on a bowl of rice.

13

820円

**Pork cutlet rice bowl  
with sauce**

**Pork cutlet rice bowl  
with miso sauce**

**Pork cutlet rice bowl  
with grated radish**



14 780円



16 850円



18 850円

15 Wかつ 1150円

17 Wかつ 1220円

19 Wかつ 1220円

**カレー**



20 ロースかつカレー 970円

21 Wロースかつカレー 1400円



22 ヒレかつカレー 980円

**curry with  
loin pork cutlet**

**curry with  
fillet pork cutlet**

+180円

+200円

+380円





***Tonkatsu are tender deep-fried pork cutlets served Japanese-style.***

***Tonkatsu are thick pork cutlets breaded with flour, egg, and bread crumbs and then deep-fried in oil.***

***Tonkatsu is good with a little sauce or mustard.***

***Feel free to add your choice of dressing to the thinly sliced cabbage.***

<i>drink</i>	<i>orange juice</i>	<i>coke</i>	<i>iced coffee</i>	<i>draft beer</i>	<i>sake(cold)</i>
	<b>¥280</b>	<b>¥280</b>	<b>¥280</b>	<b>¥580</b>	<b>¥550</b>



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"인스타그램을 팔로우하셔서 기간 한정 메뉴와 계절의 맛있는 순간을 받아보세요."  
"맛있는 비하인드 스토리도 엿볼 수 있을지도 몰라요! 팔로우하고 맛있는 식사 경험을 공유하세요!"