



粕漬けいろいろ Pickled with Sake-Lees

- 7. 石川県、「奥能登の白菊純米酒」の酒粕を味噌と合わせ漬け込みました (Pickled Fish, Pork, and Vegetable with Sake-Lees from Ishikawa Pref. and Miso.)
- 8. 豚ロース Buta Rosu Kasuzuke (Pork Loin) ¥ 650
- 9. 鯖 (サワラ) Sawara Kasuzuke (Spanish Mackerel) ¥ 700
- 10. サーモン Salmon Kasuzuke (Salmon) ¥ 650
- 11. カジキマグロ Kajikimaguro Kasuzuke (Swordfish) ¥ 600

一品料理 A La Carte Dishes

- 12. 本日のぬか漬け Honjitsu No Nukazuke (Today's Fermented-Bran Pickles) ¥ 550
自家製ぬか漬けです。季節の野菜や豆腐などを盛り合わせにいたします。
(It's Homemade Pickles. We Assort Seasonal Vegetables and Tofu.)

本日のぬか漬け

Today's Fermented-Bran Pickles

- 13. ナガスクジラ赤身刺し Nagasukujira Akami Sashi (Fin Whale Red Meat Sashimi) ¥ 800
- 14. フグのいしる (魚醤) 干し Fugu No Ishiru Boshi (Dried Puffer Fish with Fish Sauce) ¥ 650
- 15. イカと里芋の味噌ワタ煮 Ika To Satoimo No Miso Wata Ni (Squid and Taro Stewed with Miso and Squid Innerds) ¥ 650
- 16. アサリとごぼうの卵とじ Asari To Gobo No Tamago Toji (Simmered Clams and Burdock with Beaten Egg) ¥ 650
- 17. 干しホタルイカ炙り Hoshi Hotaru Ika Aburi (Seared Dried Firefly Squid) ¥ 600
- 18. 豚バラの梅シソ巻き Buta Bara No Ume Shiso Maki (Pork Belly Wrapped Ume and Perilla) ¥ 550
- 19. 焼なすの肉味噌のせ Yaki Nasu No Nikumiso Nose (Grilled Eggplant Topped with Meat Miso) ¥ 650
- 20. 合鴨の朴葉味噌焼き Aigamo No Hoba Miso Yaki (Grilled Duck with Miso on a Hoba Leaf) ¥ 650
- 21. さっぱりだしの水餃子 Sappari Dashi No Suigyoza (Boiled Gyoza Dumplings in Light Soup) ¥ 600
- 22. 湯豆腐 (おひとり様サイズ) Yudofu (Boiled Tofu (for 1 Person)) ¥ 700

あていろいろ Appetizers

- 1. 次の五種からお好きな三種を盛り合わせます (Assorted 3 Kinds of Appetizer (Choose from listed below.)) ¥ 800
- 2. 大豆とひじきのツナ梅和え Daizu To Hijiki No Tuna Ume Ae (Soybean and Hijiki Seaweed Marinated with Tuna and Ume) ¥ 500
- 3. 長芋とじゃこの揚げびたし Nagaimo To Jako No Agebitashi (Deep-Fried Yam and Young Sardines Cake in Dashi Soup) ¥ 500
- 4. 鶏ササミのすり寄せ Tori Sasami No Suriyose (Chicken Tender Meat Ball) ¥ 500
- 5. アサリと青菜の辛子和え Asari To Aona No Karashi Ae (Clams and Leafy Green Marinated with Mustard) ¥ 500
- 6. タコのマリネ Tako No Marine (Marinated Octopus) ¥ 500

- 23. がっこチーズ Gakko Cheese (Smoked Daikon Radish Pickles with Cheese) ¥ 600
- 24. 卵黄の漬け二点盛り (味噌と醤油漬け) Ran-o No Zuke Niten Mori (Assorted 2 Kinds of Pickled Egg York) ¥ 600
- 25. ポテトサラダ (Potato Salad) ¥ 500
- 26. 自家製ちりめん山椒のやっこ Jikasei Chirimen Sansho No Yakko (Cold Tofu Topped with Dried Young Sardines and Japanese Pepper) ¥ 500

食事 Rice, Noodles, and Pizza

- 27. だしかけじゃこおにぎり Dashi Kake Jako Onigiri (Dashi Soup Over Young Sardines Rice Ball) ¥ 550
- 28. 稲庭うどん Inaniwa Udon (Inaniwa Udon Noodles) ¥ 600
- 29. じゃことネギの味噌ピザ Jako To Negi No Miso Pizza (Young Sardines and Leek Miso Pizza) ¥ 700

ドリンク Drinks

- 30. ビール (Beer) ¥ 650
- 31. エビス生 Yebisu Nama (Yebisu Beer) ¥ 600
- 32. サッポロラガー (中びん) Sapporo Lager (Sapporo Lager Beer (Medium Bottle))

ソフトドリンク Soft Drinks

- 33. ウーロン茶 Oolong Cha (Oolong Tea) ¥ 400
- 34. ジンジャーエール (Ginger Ale) ¥ 400
- 35. オレンジジュース (Orange Juice) ¥ 400

※席料としてお通し 500 円を頂戴しております
(※ There is a customary cover charge of ¥ 500 which includes O-toshi, small appetizer.) ¥ 500

<Notice>

Some of restaurants accept CASH ONLY
The price including or excluding TAX is depending on the restaurant
Some of restaurants require COVER CHARGE
Some of restaurants require to order at least ONE DRINK

<Ingredients/Taste>

Chicken Pork Seafood Vegetables Flour
 Beef Fish Egg Dairy Products Spicy

協力: **なみじゃない、杉並!**
中央線あるある PROJECT

EXPERIENCE SUGINAMI TOKYO

