

Lunch MENU (am11:00~pm3:00, pm2:30 L.O.)

Kamameshi combo

We start to cook Kamameshi when you order. It takes min 20 minutes to serve it.

Service Lunch combo

Kamameshi(chicken, mushroom, etc),

Japanese pickles, Small dish, Dessert

¥1,380 (w/miso soup)

¥1,480 (w/small udon noodle)



Gochiso Lunch combo

Kamameshi(shrimp, mushroom, seasonal veggies etc), Japanese pickles, Small dish,

KANOKO(deer shaped pastry)

¥1,600 (w/miso soup)

¥1,700 (w/small udon noodle)

Eel special combo

Kamameshi(eel, shrimp, mushroom, etc),

Japanese pickles, 2 small dishes,

KANOKO(deer shaped pastry)

¥1,980 (w/miso soup)

¥2,080 (w/small udon noodle)



Korean dak galbi combo

Kamameshi(sweeten spicy chicken, cheese etc),

Japanese pickles, Dessert

¥1,400 (w/miso soup)

¥1,500 (w/small udon noodle)

Noodle

HAKUTAKU Udon noodle : 1000yen

Soft&chewy, thick&flat udon noodle (Nara local specialty)
with dipping sauce(broth), Dessert



Kitsune Udon noodle(sweeten deep-fried tofu) : 700yen

Kizami Udon noodle(shredded deep-fried tofu) : 700yen



Others

Kamameshi Onigiri (Rice ball) : 100yen

Dessert

Kuzu-mochi(raw sugar) : ¥300



Kimagure : ¥550

Matcha ice cream w/kuzu-mochi(raw sugar)

Kimagure-special(banana) : ¥650

Banana w/ chocolate sauce, Kuzu-mochi(raw sugar), vanilla ice cream & KANOKO

Kimagure-special(matcha) : ¥650

Sweet red beans, Kuzu-mochi(raw sugar), Matcha ice cream & KANOKO



Coffee float, Orange juice float : ¥520

Soft-serve ice cream : ¥350

Vanilla, Matcha, Chocolate, Seasonal flavor



Drink

Coffee, Tea, Coke, Calpico, Orange juice, Non-alcoholic beer

A bottle of beer(ASAHI), Japanese sake