

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.

Chicken Lunch combo

Kamameshi(chicken, mushroom, etc), Japanese pickles,
Small dish, Dessert

¥ 1,480 (w/miso soup)

¥ 1,580 (w/small udon noodle)



Seasonal Lunch combo(bamboo shoot)

Kamameshi(bamboo shoot, whitebait, salmon, shrimp, canola flower
etc), Japanese pickles, Small dish, KANOKO(deer shaped pastry)

¥ 1,600 (w/miso soup)

¥ 1,700 (w/small udon noodle)

Beef Lunch combo

Kamameshi(salty-sweet beef, egg, shrimp, edamame etc),
Japanese pickles, Small dish, KANOKO(deer shaped pastry)

¥ 1,700 (w/miso soup)

¥ 1,800 (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)

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)



Kakuni(Braised pork belly) special combo

Kamameshi(Kakuni, seasonal veggies etc), Japanese pickles,
2 small dishes, KANOKO(deer shaped pastry)

¥ 2,500 (w/miso soup)

¥ 2,600 (w/small udon noodle)

Noodle

HAKUTAKU Udon noodle w/dessert : 1,000yen

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

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

Sansai Udon noodle(wild vegetables) : 700yen



Others

Kamameshi Onigiri (kamameshi rice ball): 100yen

Dessert

Kuzu-mochi(raw sugar flavor) : ¥ 300

Kimagure : ¥ 550

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

Kimagure-special : ¥ 650

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



*****Kuzu-mochi-made by kuzu starch, like jelly*****

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