

本町製麵所



Dinner Menu



Alcohol

[Beer]

Super Dry Tarunama
Super Dry medium size bottle

[Highball]

Highball
Lemon highball
Yuzu citron highball
Shekwasha citron highball
Kyoho grape highball
Green apple highball

[Taru-hi]

Lemon-hi
Yuzu citron-hi
Shekwasha citron-hi
Kyoho grape-hi
Green apple-hi

[Shochu]

(Barley) Ichibanfuda
(Potato) Satsumatsukasa

[Whisky]

Taketsuru Pure Malt

[Cocktails]

Cassis orange
Cassis soda
Cassis Oolong
Peach Oolong
Lychee Oolong

[Wine]

Takun Reserva
Cabernet sauvignon Glass red wine

Takun Reserva
Cabernet sauvignon Glass white wine

Each bottle

[Japanese Sake]

Kuninocho
Famous sake brand from Settsutondagou
Goshun
Famous sake brand from Ikeda
Akishika
Famous sake brand from Nose-cho

Soft Drinks

Cola
Orange juice
Oolong tea
Ginger ale
Soda water

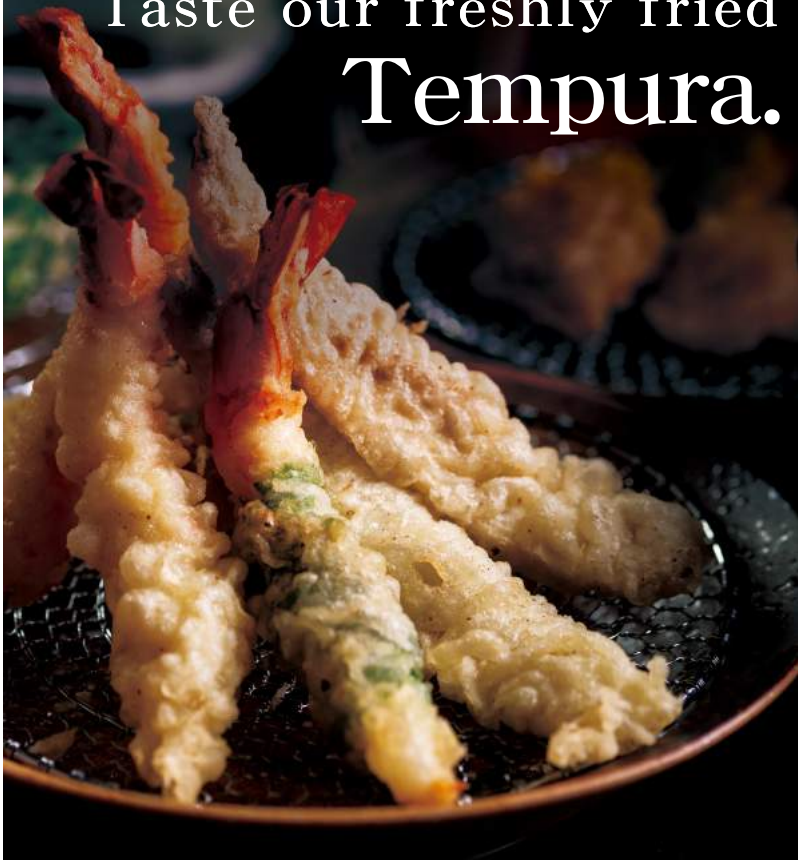
Non-alcohol drink

Dry Zero

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Taste our freshly fried
Tempura.



Please fill in how many pieces of Tempura you'd like to order on the order sheet at your table.

Assortment

Owner's recommendation

7 kinds assortment

(Prawn, eggplant, Maitake mushroom, onion, sillago, soft boiled egg, and squid)

12 kinds assortment

(Prawn, eggplant, Maitake mushroom, onion, sillago, soft boiled egg, squid, lotus root, chicken, pickled ginger, octopus, and sweet potato)

20 kinds assortment

(Prawn, eggplant, Maitake mushroom, onion, sillago, soft boiled egg, squid, lotus root, chicken, pickled ginger, octopus, sweet potato, Siu Mai dumpling, simmered conger eel, cheese, Chikuwa fish cake, Enoki mushroom, salmon belly, and sea bream)

Vegetables

Onion (2 pieces)

Sweet potato

Lotus root (2 pieces)

Eggplant (2 pieces)

Maitake mushroom

Pickled ginger
(1 skewer)

Enoki mushroom

Shiitake mushroom

Seafood

Squid

Sillago

Prawn

Octopus
(1 skewer)

Simmered conger eel

Our signature of
salmon belly

Sea bream
(2 pieces)

Meat

Siu Mai dumpling

Chicken

Other

Soft boiled
egg Tempura

Cheese

Chikuwa fish cake
(1/2 piece)



Soft boiled egg Tempura



Tempura set



Prawn Tempura set

Tempura & Udon set

Tempura set

Bukkake Udon and assorted Tempura
(Tempura of Chikuwa fish cake, soft boiled egg, eggplant, Maitake mushroom, lotus root, and pickled ginger)

Chicken Tempura set

Bukkake Udon and assorted Tempura
(2 pieces of chicken Tempura and Tempura of Chikuwa fish cake, soft boiled egg, eggplant, Maitake mushroom, lotus root, and pickled ginger)

Prawn Tempura set

Bukkake Udon and assorted Tempura of
3 pieces of prawn and Maitake mushroom

Simmered conger eel Tempura set

Bukkake Udon and assorted Tempura of
2 pieces of simmered conger eel
and Maitake mushroom

Adding rice on the side

Rice with soft boiled egg
Rice with grated Japanese yam
Rice

Dinner time Udon

Kitsune bean curd Udon

Pickled plum
& Wakame seaweed Udon

Ontama
& Wakame seaweed Udon

Bukkake Udon

Bigger portion of
the noodle +150yen

Toppings

Konbu Wakame seaweed

Maitaketen Hanjuku-tamagoten

Toriten Ebiten

Kitsune Nianagoten

Rice

Signature Tendon

Sea bream broth
poured over the rice

Ontama Gohan

Tororo Gohan

Rice regular size
 small size
 large size



Sea bream broth poured over the rice

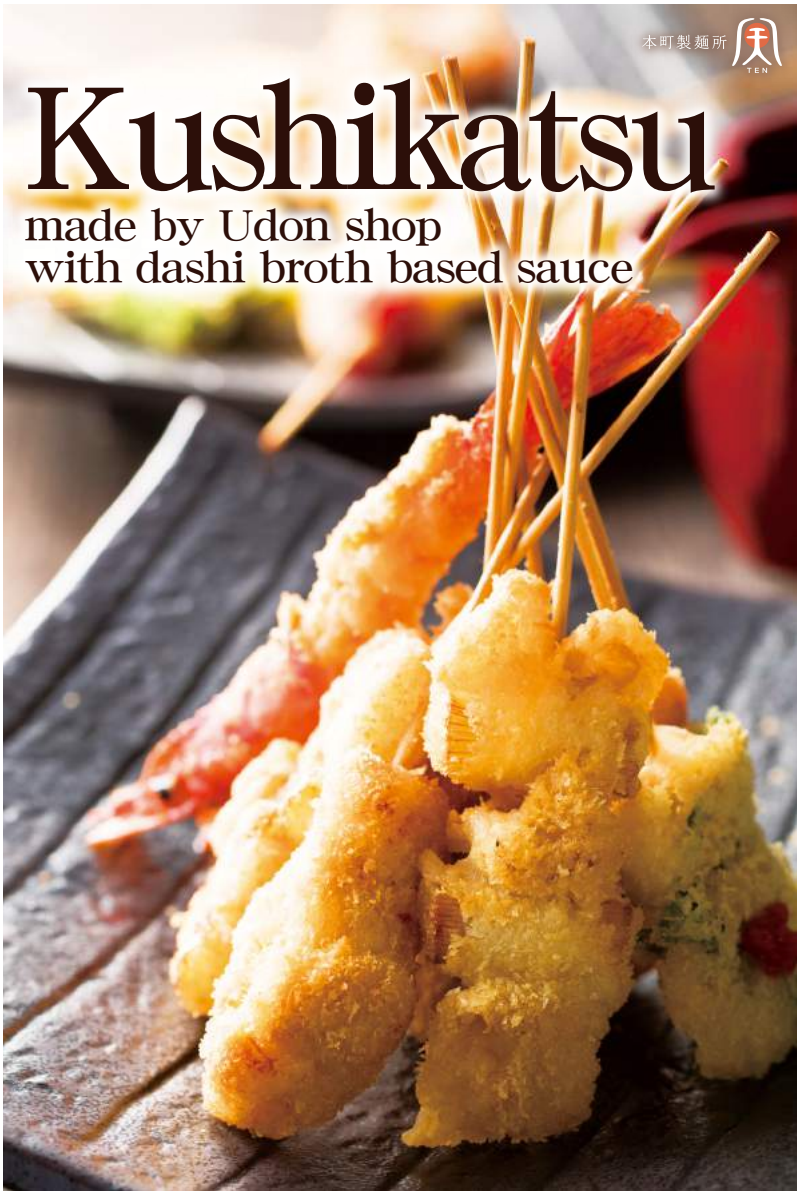
Special Tempura bowl

6 different kind of Tempura including prawn
and simmered conger eel are arranged on the bed of rice.



Kushikatsu

made by Udon shop
with dashi broth based sauce



Please fill in how many pieces of Kushikatsu you'd like to order on the order sheet at your table.

Meat (1piece per serving)

Kushikatsu (Pork)

Kushikatsu (Chicken)

Seafood (1piece per serving)

Squid

Prawn

Tuna

Vegetables (1piece per serving)

Onion

Lotus root

Eggplant

Sweet potato

Maitake mushroom

Shiitake mushroom

Pickled ginger

Other (1piece per serving)

Cheese

Chikuwa fish cake

Assortment

Owner's recommendation
7 kinds assortment

(Chicken, prawn, tuna,
Maitake mushroom,
Chikuwa fish cake,
pickled ginger, and cheese)

Udon for the end of your meal

Scallion and ginger

Pickled plum

Kelp and Wakame seaweed



Sea bream broth
poured over the rice