

Restaurant Information

CASH PAYMENTS ONLY !

We recommend you order by 21:45

(after this time menu availability is limited)

The final order time is 22:30

The restaurant closes at 23:00

Free Self-service Ice, Green Tea, Hot/Cold Water server

(can be used from 20:00 to 23:00 and 5:30 to 7:00)

Restaurant Evening Menu

Taimeshi ¥1,700



This is an Ehime specialty and our most recommended dish.

Enjoy this dish by placing the “tai sashimi” (raw sea bream) on top of the rice and pouring on soy sauce as preferred. Ingredients: raw Tai (sea bream), shoyu (soy sauce), mirin (sweet seasoning sake), raw egg, sesame and dashi (dried kelp and bonito fish flake soup stock)

Shoyu Ramen ¥800



Ramen is a noodle soup dish that was originally imported from China and has become one of the most popular dishes in Japan in recent decades. This ramen is Shoyu soup, a clear, brown broth flavored with soy sauce (shoyu). The soup is made of chicken, pork, beef and fish. Shoyu ramen is the most common type of ramen.

Sea Bream Ramen ¥950



Ramen is a noodle soup dish that was originally imported from China and has become one of the most popular dishes in Japan in recent decades. This ramen is Shio soup, a light, clear broth seasoned with salt. This soup is made of sea bream broth, subtle taste.

Kara-age (Fried Chicken) ¥700



Kara-age is Japanese Fried Chicken. Our Fried Chicken is ginger and soy sauce flavored.

Gyudon (Beef Bowl) ¥850



Gyudon is a simple bowl meal of beef and onion on top of rice. It has a sweet soy sauce flavor.

Curry and Rice

※Ground beef tendon is used in the curry.

Original ¥750



Japanese Curry with White Rice.
Served with pickled radish.

Fried Pork ¥1,000



Curry topped with a deep-fried
pork cutlet.

Scrambled Egg ¥800

Curry topped with
scrambled egg. Best enjoyed
mixing everything together.

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Soba or Udon Noodles ※ Choose Soba or Udon and then one of the three toppings.

Soba noodles are made of buckwheat flour, similar in size to spaghetti.

Udon noodles are made of wheat, and are thicker than soba noodles.

Shrimp Tempura ¥870



DISCONTINUED

Tempura is a batter, deep fried
vegetables. Shrimp tempura
topping. (image is Soba style)

Beef ¥900



Thinly sliced beef topping.
Sweet and Salty taste.
(image is Udon style)

“Kitsune” ¥750



“Kitsune” thin deep-fried tofu
topping
(image is Soba style)

DRINK CORNER

Non-Alcoholic Drinks

Grape Juice : ¥800
(Red or White)



Alcoholic Drinks

Draft Beer ¥600



Shochu ¥500



Sake ¥700
Rice wine



High Ball ¥500
Mega ¥800
(Whisky+Soda)



Lemon Sour ¥400
Mega ¥700



Wine): ¥500~1,000



Bottle Wine: ¥2,500~5,000
(Red or White)



Restaurant Morning Menu

Open 5:30 to disembarkation time

CASH PAYMENTS ONLY !

Western Style

Advance sale ¥900

Same day sale ¥1,000



Fresh Bread, Scrambled egg, Ham, Salad,
Yogurt, Fruit, Orange marmalade.

Orange juice/Coffee

Japanese Style (Advance Reservation Required)

Advance sale ¥900



Grilled salmon, Rolled egg, dried Iriko fish with Miso,
Natto, Seaweed, Kamaboko steamed fish paste slices,
Salad, Rice, Miso Soup, Umeboshi (Salted Plum)

Coffee

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(can be used from 20:00 to 23:00 and 5:30 to disembarkation time)**