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) ¥ 1,000



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.

Ton-Katsu (Pork Cutlet) ¥ 1,100



Ton-Katsu is Japanese Deep-fried pork cutlet. A tender pork cutlet breaded with panko for an incredibly crispy crust, then deep-fried to golden perfection.

Shirasu Don (Whitebait Bowl) ¥950



Shirasu is tiny, fresh whitebait (baby sardines or anchovies). These delicate fish offer a mild, oceanic flavor, often enjoyed raw or lightly blanched over warm rice with chopped green onions and Seaweed.

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

DISCONTINUED

Curry topped scrambled egg. Best enjoyed mixing everything together.

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

Soba style is DISCONTINUED

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

Shrimp Tempura ¥870



Beef ¥900



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

"Kitsune" ¥750



"Kitsune" thin deep-fried tofu topping (image is Udon style)

DRINK CORNER

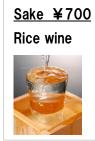
Non-Alcoholic Drinks



Alcoholic Drinks















Restaurant Morning Menu

Open 5:30 to disembarkation time

CASH PAYMENTS ONLY!

Western Style
Advance sale ¥900
Same day sale ¥1,000



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

Orange juice/Coffee

<u>Japanese Style (Advance Reservation Required)</u>
<u>Advance sale ¥900</u>



Grilled salmon, Rolled egg, Natto, Seaweed, Salad, Rice, Miso Soup, Umeboshi (Salted Plum)

Coffee

Free Self-service Ice, Green Tea, Hot/Cold Water server (can be used from 20:00 to 23:00 and 5:30 to disembarkation time)