

# Restaurant Menu

**All onboard purchases must be made in cash only.**

Please have adequate cash (Japanese yen) to use on board

**as we do not accept cashless or credit card payments** on board.

No currency exchange services are available onboard, in or around the ports.

## LIGHT MEAL MENU

### OUR RECOMMENDATIONS



#### **Ferry Champon Noodles ¥680**

##### **Our Most Popular Dish!**

Start your voyage with this legendary Champon! Its unique soup, impresses even Nagasaki natives. (Nagasaki is the origin of champon noodles.) Please be aware that due to its popularity this dish often gets sold out pretty quickly.



#### **Stir-fried Vegetable Meal Set ¥650**

##### **Can be ordered separately too for ¥450**

Too delicious!

An impressive meal to fulfill a large appetite.

※served only on

Vessels 104(12:45), 105(14:35),106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki



#### **Original Ferry Curry – currently unavailable ¥600**

Sorry this dish is currently unavailable!

Our curry is rich and thick but not too spicy!

It is made with our very own selection of spices simmered together long and slowly.

It's so tasty you will want to have it again soon.

※served only on

Vessels 104(12:45), 105(14:35), 106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki



#### **Beef-Suki Bowl with Miso Soup ¥680**

A rice bowl version of Sukiyaki!

Meat and vegetables cooked Sukiyaki-style in a sweet thick gravy. A really delicious one-bowl-dish.

※served only on

Vessels 104(12:45), 105(14:35),106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki

## BOWL MEALS



#### **Beef-Suki Bowl with Miso Soup ¥680**

A rice bowl version of Sukiyaki!

Meat and vegetables cooked Sukiyaki-style in a sweet thick gravy. And served with Miso Soup.

※served only on

Vessels 104(12:45), 105(14:35),106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki



### **Yaki-tori Rice Bowl ¥650**

Aromatic grilled chicken basted in sweet sauce served on rice. The sweet and sour sauce makes it really mouthwatering.

※served only on

Vessels 104(12:45), 105(14:35),106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki

## **NOODLE MEALS**



### **Ferry Champon Noodles ¥680**

#### **Our Most Popular Dish!**

Start your voyage with this legendary Champon! Its unique soup, impresses even Nagasaki natives. (Nagasaki is the origin of Champon noodles.) Please be aware that due to its popularity this dish often gets sold out pretty quickly.



### **Niku (Meat) Udon Noodles ¥650**

A simple yet heartwarming and belly warming noodle meal. Available on all departing ferries during restaurant open hours.



### **Kitsune Udon Noodles with large Tofu Age ¥510**

A huge slice of sweetened Fried Tofu tops these standard classic udon noodles. Kitsune means fox. Legend has it that foxes loved Tofu Age which to them resembled mice. Foxes were revered for protecting rice harvests from mice.

Available on all departing ferries during restaurant open hours.



### **Yawatahama Jako-ten Udon Noodles ¥510**

Some things never change. One of them is Jako-ten, loved by locals since 1614. Jako-ten is a deep-fried (glowbelly) fish-paste patty traditionally made by craftsmen in Yawatahama. This noodle dish is an "All-star Collaboration" with Kagawa's Udon noodles topped with Ehime's Jako-ten and Tokushima's wakame seaweed to complete your Shikoku seafood voyage.

Available on all departing ferries during restaurant open hours.



### **Yawatahama Jako-ten Udon Noodle Meal Set ¥660**

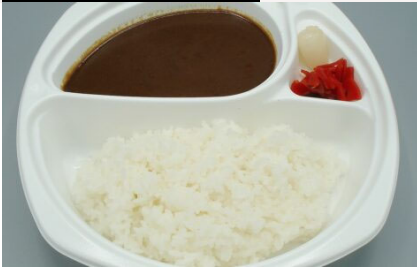
Jako-ten Udon noodles with rice and pickles.

※served only on

Vessels 104(12:45)~106(18:45) dep. Yawatahama and Vessels 203(11:35)~205(17:30) dep. Usuki

[rice can be ordered separately] for ¥160 **only on** Vessels 107(21:00),101(1:15),102(2:50) dep. Yawatahama and Vessels 206(22:20), 207(23:55),201(4:45) dep. Usuki

## LIGHT MEALS



### **Original Ferry Curry – currently unavailable ¥600**

Sorry this dish is currently unavailable!

Our curry is rich and thick but not too spicy!

It is made with our very own selection of spices simmered together long and slowly.

It's so tasty you will want to have it again soon.

✂served only on

Vessels 104(12:45), 105(14:35),106(18:45) dep. Yawatahama and Vessels 203(11:35), 204(15:40),205(17:30) dep. Usuki

## MORNING MENU



### **Morning Set– currently unavailable ¥510**

Start your day with our Morning Set.

Crisp toast, a banana, a hardboiled egg, margarine and 3 time Dalemmain World Marmalade Award winner 'Orange le cura Marmalade' as well as hot coffee or orange juice.

✂served only on

Vessel 103(8:40) after boarding at Yawatahama and Vessel 202(7:45) after departing from Usuki

## OTHERS



### **Hot Coffee ¥200**

**The beans-** we use are Rainforest Alliance Certified 'Orange Ferry Brand' beans

**The water-** we use is Miyazaki Prefecture's 'Kirishima Island Natural Mineral Water.' We grind the beans only after an order is made, to provide you with a high quality aromatic cup of coffee.



### **Original Soft-serve Ice-cream ¥250**

Made with freshly drawn cow's milk, this is a creamy, rich and refreshing soft-serve ice-cream.

## NOTICE ABOUT PLASTIC BAGS

As of July 2020 it is compulsory to charge for plastic bags. However our company uses eco-friendly Biomass bio-degradeable bags so we provide them free when passengers make purchases. One bag per purchase.



# FERRY SOUVENIR SHOP



## Oita Speciality - Zabieru box of 6 ¥650

After landing in Kyushu in 1549 Japan's first ever Christian missionary Francis Xavier contributed to town development and set up of schools and hospitals. Commemorating his influence and exchange between Japan and the West, Zabieru was created. Japanese style white sweet bean-paste with Western style rum-raisons wrapped in buttery cake dough, blending to become a delicious treat, well-loved Oita in for over 50 years.



## Oita Speciality - Zabieru box of 12 ¥1080

After landing in Kyushu in 1549 Japan's first ever Christian missionary Francis Xavier contributed to town development and set up of schools and hospitals. Commemorating his influence and exchange between Japan and the West, Zabieru was created. Japanese style white sweet bean-paste with Western style rum-raisons wrapped in buttery cake dough, blending to become a delicious treat, well-loved Oita in for over 50 years.



## Oita Speciality - Luisa box of 6 ¥600

In Oita Prefecture Saiki City Ume Town lie the remains of a convert girl, baptized to be named 'Luisa.' This famous sweet snack is named in her honor. It consists of white, sweet bean-paste encased in sponge cake dough, wrapped in aluminum foil and baked. The bean paste turns purple because a violet-colored liqueur is also used, creating a soft aromatic buttery confectionery.



## Baby Poeme ¥870

Mini Version of the classic Poeme baked confectionery. Made using ingredients grown in the Seto Region's mild climate and fertile land and with a unique manufacturing technique these sweets are a combination of delicate-tasting Japanese sweets and the flavor-rich Western sweets.



## Jako-Ten Assortment ¥1000

This assortment allows you to try 8 slices of Jako-Ten made in Yawatahama. Jako-Ten is deep-fried fish-paste patties made from locally caught glowbelly fish. Fish-meat as well as tiny bones are ground to make the paste, giving it a unique flavor and high calcium content.



## Aso no Ketchup ¥700

An excellent quality ketchup which has gained interest from the media. Handmade using ingredients grown on the foothills of Mt. Aso and from the Aso region and Kumamoto, with only reduced-pesticide vegetables and no additives. This ketchup is safe even for small children.

**Yoshino Torimeshi (Chicken Rice) Mix      ¥860**

Enjoy delicious Yoshino Torimeshi in the comfort of your home. Freshly cooked Yoshino Chicken Rice is a culinary delight. This sealed pack, contains all you need to make it easily. Heat the pack in hot water or in the microwave and then mix it with freshly cooked rice. Juicy chicken, aromatic burdock, high quality ingredients and the traditional recipe make this dish a simple yet delicious unforgettable meal.

**Toriten Senbei (Rice Crackers)    ¥650 ~ ¥1080  
small pack ¥650    large pack ¥1080**

Oita Prefecture's mysterious rice cracker snack. Ever since its release in Beppu City Higashi Soen on 28<sup>th</sup> July 2008 this snack has become the 'soul-food of Oita'. It is a Chicken Tempura flavored rice cracker nothing like anything else on the market in taste and texture. Why not take this some back with you to remember Oita by.

**Usuki Senbei (Crackers)    ¥540 ~ ¥1080  
12pc pack ¥540    18pc pack ¥1080**

'Usuki' means mortar or grinding bowl. These crackers are made to resemble mortars. There are two types – mortar-shaped thin curved crackers and more sturdy round flat thick crackers. Both types are handmade using traditional methods over 400 years old, ever since they were established as a non-perishable food apt for travel, by a past feudal lord. Even today they are slavered one by one with a ginger and sugar syrup before being baked. They are well-renowned as Oita's specialty.

**Shohachi Udon Noodles ¥760**

Enjoy the taste of real Kagawa Udon noodles with firm al dente yet smooth and chewy textured Shohachi Udon Noodles.

**Shochu - Kawagoe ¥3000 720ml**

Made in Miyazaki Prefecture at Kawagoe Breweries 25% Made from (Koganesengan) Sweet Potato and Rice Koji Mellow-toned clear taste and mild elegant sweetness.

**Shochu - Sato Black ¥3000**

Made in Kagoshima at Sato Brewery. 25% Made from Sweet Potato and Rice Koji An intensely flavored (Koganesengan) sweet potato shochu drawing on natural sweet potato features to the utmost limit and with both flavor and sharpness for a strong tasting savory flavor. Best enjoyed diluted with water and slightly warmed.



**Shochu - Mao ¥4000**

Made in Kagoshima at Shiratama Brewery  
25% Made from Sweet Potato and Rice Koji  
Mao is an aged shochu known for its mellow, easy-to-drink flavor and superb lingering after-taste. Drunk 'on the rocks' really brings out its best. It is very sought-after so don't miss out if you get the chance to buy or taste it.



**Shochu - Naka-naka ¥2000**

Made in Miyazaki at Kuroki Honten  
20% Made from Barley and Barley Koji  
All Shochu connoisseurs know Naka-naka Shochu. It is the shochu which is then aged in white oak barrels to become the Premium Shochu Blend 'Hyakunen no Kodoku' a name meaning One Hundred Years of Solitude adapted from the novel by Gabriel Garcia Marquez. This shochu is well-balanced with a caramel nuance. It is refined and fragrant with a mild sweet aroma of barley.



**Shochu - Tsurunashi Genji ¥2000**

Made in Kagoshima at Kokubun Brewery  
26% Made from Sweet Potato and (white) Rice Koji  
deep rich tasting shochu with a crisp toasty aroma.

**Alcohol Menu**

Alcoholic beverages can be purchased onboard, at the shop or from vending machines. (Prices include sales tax)



**Asahi Super Dry large 500ml can ¥420**

Light sharp tasting super dry taste.



**Asahi Super Dry small 350ml can ¥320**

Light sharp tasting super dry taste.



**Kirin Hyoketsu Lemon ¥210**

Flavored with Sicilian Lemon for a crisp refreshing taste.