

Iyonada Monogatari Futami-bound Restaurant Karari

"Wasanzen" Japanese & Western Set Meal served in Uchiko Cedar Box

Menu for Fumizuki (July) / Hazuki (August)

Cold Dishes

- Sea Bream Noodles Red Sea Bream Garnish Savory Dashi Starch Sauce
- Summer Vegetable Aspic Anago Conger Eel Yawata Roll
- Sweet Potato Ball Okra Tossed in Ground Sesame
- Grilled Eggplant Miso-Flavored Chicken Pie
- Parboiled Pike Conger Eel Pickled Plum Vinegar Seaweed
- Duck Simmered in Orange Sauce Braised Shrimp
- Edamame Tofu with Soy Sauce and Mirin Dashi
- Japanese Chicken Tsukune Meatball
- Stuffed Eggplant Tosa Style Simmered Sardine
- Sweets Pumpkin Pudding
- Rice Eel Sushi Roll (Made with Nikomaru Rice from Ehime)

Hot Dishes

- Clear Soup Edamame Meatballs Wakame Seaweed Sansho Leaves
- Shrimp Dumplings Chinese Style Starch Sauce Maple-Shaped Namafu
- After-Meal Coffee

Restaurant Karari Chef Yoji Katayama

※ Menu items may change depending on various factors such as weather and availability.



IIYONADA MONOGATARI