

SET MENU

套餐

The set meal comes with rice, soup, pickles, and a side dish.

套餐包括米饭、汤、咸菜和一道小菜。



Deep fried oysters

炸牡蛎套餐

¥1,100-



Grill of aged beef tongue

炉端烤熟成牛舌套餐

¥1,750-



Kinka mackerel grilled with salt

盐烤金华青花鱼套餐

¥900-



Rice bowl of Maguro tuna

金枪鱼海鲜套餐

¥1,230-

Fried chicken and rice bowl set

炸鸡肉套餐

¥900-

Fried chicken and deep fried oysters

混合套餐

¥1,000-

Fried pork and rice bowl set

炸猪排套餐

¥1,150-

Fried horse mackerel and rice bowl set

炸竹荚鱼套餐

¥1,000-

Mini Tuna rice bowl and Soba set

迷你套餐

¥1,100-



Side menu 配餐菜单



Deep fried oysters
炸牡蛎

3 pieces
1人份3个 ¥810-
add 1 for
追加1个 ¥270-



Stewed horse giblets
煮马内脏 ¥780-



Maguro
块状金枪鱼 ¥750-

Yamanashi specialty Hoto 山梨特色 田园博饨面

¥1,380-

Fried chicken
炸鸡肉

¥680-

Fried chicken cartilage
炸鸡软骨

¥630-

Minced beef tongue cutlet
牛舌肉排

¥680-

French fries
炸薯条

¥500-

Fried horse mackerel
炸竹荚鱼1条

¥450-

Fresh green peppers with "Nikumiso" meat sauce
青椒蘸味增肉末酱

¥500-

Edamame, soybeans
青豆

¥350-

Pickeled vegetables in Japanese style
咸菜拼盘

¥420-

Ume suisho, shark cartilage and Ume plum paste
梅水晶(梅肉凉拌鲨鱼软骨)

¥650-

Soba half size
半份荞麦面

¥450-

Smoked oysters, oil packed
橄榄油腌熏牡蛎

¥530-

Takowasabi, octopus and wasabi
芥末章鱼

¥530-

Shiokara, salted squid
辣拌鱿鱼

¥420-

Steamed rice with miso soup and pickles
米饭套餐(配味增汤·咸菜)

¥390-



Inaka Soba 田园荞麦面

1 sheet 一份	¥750-
2 sheets 两份	¥1,300-
add refill for 汤料追加	¥110-



Chicken Soba (hot) 鸡肉荞麦面(温)

¥850-

In Kawakita machi, Yamagata, the home of Inaka Soba, they enjoy it in cold soup throughout the year.

在田园荞麦面的故乡山形县,一年四季都吃肉荞麦面。在当地,使用的是母鸡肉,但在本店“夜之森”我们使用的是嫩鸡,使其更容易食用。



Spicy Dipping Soba 辣油蘸汁荞麦面(凉)(温)

¥850-

This soba is cold soba served with spicy dipping sauce. Make it mild with Onsen tamago, soft boiled egg.

这款荞麦面是凉拌荞麦面,配上辛辣的蘸酱绝配。用荞麦汤煮蛋使温泉蛋变得更温和醇厚。荞麦面加辣酱?会觉得奇怪,但有嚼劲的田园荞麦面和辣油的结合会使味道更佳。

Additional menu 附加菜单

Shrimp-tempura 2 pieces 炸虾2只

¥600-

Rice bowl of Maguro tuna small size 迷你金枪鱼盖浇饭

¥650-

Soba half size 半个荞麦面

¥450-



Shaped sushi of roasted "Kinka" brand mackerel 金华金枪鱼棒状寿司

Kinka mackerel with more than 16% fat. Lightly marinate with vinegar and serve as stick sushi. Lightly broiling the meat makes it plump and juicy along with the fat.

金华青花鱼的脂肪含量超过16%。轻轻涂上醋，然后做成棒状寿司。最后轻度油炸，使其丰满多汁，肥而不腻。

10 pieces 10贯	¥1,800-
6 pieces 6贯	¥1,080-
4 pieces 4贯	¥720-

Minced beef tongue cutlet set
金华青花鱼棒状寿司+牛舌肉排套餐 ¥1,400-

Deep fried oysters set
金华青花鱼棒状寿司+炸牡蛎套餐 ¥1,530-

Half soba set
金华青花鱼棒状寿司+半份荞麦面 ¥1,170-



Desserts 甜品

Cherry ice cream 樱桃冰淇淋

¥350-

We used fresh cherries to create a luxurious ice cream. By coarsely grinding the pulp, you can enjoy the flavor of cherries as they are.

新鲜的樱桃被用来制作豪华的冰激凌。果肉被粗略地磨碎，这样就可以享受到樱桃的味道了。



black sesame Shingen ice cream 黑芝麻信玄冰淇淋

¥380-

Enjoy black sesame ice cream with soybean flour and brown sugar syrup.

黑芝麻冰淇淋上淋上黄豆粉和黑蜜



Zunda Masamune ice cream 正宗青豆冰淇淋

¥380-

Please enjoy Dadacha bean ice cream with soybean flour and brown sugar syrup.

正宗青豆冰淇淋上淋上黄豆粉和黑蜜