



Grilled Mackerel Seasoned with Awaji-island Salt

¥ 980



Japanese Style Fried Chicken.
Served with grated radish with Japanese pepper and homemade ponuz.

¥ 950



Grilled Miso Marinated Rose Fish

¥ 1150



Omurice with demi-glace sauce

¥ 1000



Deep Fried Horse Mackerel.
With Nihonbashi Bettara-pickles Tartar sauce.

¥ 1170



Pork Cutlet Curry Rice with Seasonal Vegetables

¥ 1180



Beef Sukiyaki.
With traitional Kazusaya Sukiyaki sauce.

¥ 1100

食堂酒菜

時の鐘

Lunch Set Menu

11:30 - 14:00 L.O.

Free Rice Refills



【 Kmadaki Rice 】

We use 100% Koshihikari-Rice from Fukui-pref. This brand was certified by the Ministry of Agriculture, Forestry and Fisheries as specially cultivated agricultural products. Please enjoy its lovely aroma and sweetness.

【 Miso Soup Home Style 】

Our miso is special blend of Ebiki-miso from Sendai, and Shinsyu-miso. It is our signature miso since 1833.

【 Chef's Pickle 】

Homemade Nukazuke-pickles of Seasonal Veetables.



Small Side Dish Menu



Drink Menu

plus ¥ 60

- Soft boiled egg
- Seaweed from YamamotoNori

¥ 500

- Coffee(Hoh/Iced)
- Espresso
- Oolong Tea/Juice

plus ¥ 110

- Chilled Tofu
- Homemade semi-dried young sardines

¥ 550

- Latte(Hoh/Iced)
- Matcha Latte(Hoh/Iced)
- Beer(small bottle)

plus ¥ 160

- Grated radish with baby sardines
- Small salad

- Whisky with Soda
- Lemon Sour
(Shochu mixed with soda and lemon)