

Japanese breakfast

和朝食

main dish

主菜

Japanese horse mackerel

鱈の干物

first box

一の重

Japanese omelette

厚焼き玉子

scallop spicy cod roe

帆立明太子和え

simmered dried strips of
Japanese radish

切り干し大根

simmered konjac favored
with Japanese pepper

こんにゃく山椒煮

second box

二の重

simmered beef and tofu

肉豆腐

soup

汁物

miso soup with vegetables
and Japanese nameko mushrooms

なめこの味噌汁

rice

白米

Tsukikari rice from Yamagata Prefecture

山形県産つきあかり

pickled dish

香物

pickled vegetables, dried baby sardines

お漬物、ちりめん山椒

broth

お茶漬け用 出汁

夏下冬上

shinjuku
新宿

— noun —
a fire making method
using charcoal. Literally translated
as "down in summer, up in winter"