

K A K A T O J O
Atsuyuki
夏下冬上 新宿

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

Japanese breakfast 和朝食

first box

一の重

Japanese omelette

厚焼き玉子

simmered sliced an dried strips of
Japanese radish

切り干し大根

simmered eggplants

茄子含め煮

simmered young sardines

しらすおろし

second box

二の重

beef cooked in soy sauce and sugar
and simmered burducks

牛肉とごぼうの甘辛煮

main dish

主菜

grilled red rockfish in sake lees
with pickled vegetables

赤魚の西京焼き

soup

汁物

miso soup with nameko mushrooms
and seaweeds

なめことわかめの味噌汁

rice

白米

Masshigura rice from Aomori prefecture

青森県産まっしぐら

pickled dish

香物

pickled vegetables

お漬物

broth

お茶漬け用 出汁

