

K A K A T O J O Atsujuku
夏下冬上 新宿

Japanese breakfast 和朝食

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

first box 一の重

Japanese omelette
出汁巻き玉子

simmered sliced and dried strips of
Japanese radish

もずく酢

simmered spinach and Japanese mushrooms

法蓮草と占地の煮浸し

simmered burdocks and carrots

金平牛蒡

second box 二の重

beef cooked in soy sauce and sugar
and simmered potatos

肉じゃが

main dish

主菜

grilled salmon

塩鮭

soup

汁物

simmered sardines meatball in broth

鰯のつみれ汁

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

