

K A K A T O J O
夏下冬上 shingaku
新宿

— noun
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

出汁巻き玉子

simmered sliced sweet potatoes with lemon

鳴門金時檸檬煮

simmered spinach and Japanese bean curd lees

法蓮草卵の花柚子風味

simmered garland chrysanthemum

秋の白和え

second box

二の重

simmered deep-fried soybean-curd and
chicken ball cooked in broth

がんもと鶏団子の炊き合わせ

main dish

主菜

dried soy sauce Atka mackerel

ホッケの醤油干し

soup

汁物

simmered sardines meatball in broth

豚汁

rice

白米

Tsukiakari rice from Yamagata prefecture

山形県産つきあかり

pickled dish

香物

pickled vegetables, Japanese plum,
baby sardines

お漬物 ちりめんじゃこ 梅

broth

お茶漬け用 出汁