

K A K A T O J O shinjuku  
夏下冬上 新宿

—*omote*—  
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 rolled omelette seasoned  
with fish stock

出汁巻き玉子

hijiki seaweed boiled in soy sauce

ひじきの煮物

vegetables mixed with soy pulp

野菜のぐま和え

braised shellfish seasoned  
with fish stock

煮貝

second box

二の重

simmered beef and potato  
in a sweetened soy sauce

牛肉とジャガイモの煮物

main dish

主菜

today's fish dish

本日の魚料理

soup

汁物

miso soup with vegetable  
and japanese neck clam

あさりの味噌汁

rice

白米

koshi hikari rice from nagano

長野県産コシヒカリ

pickled dish

香物

pickled vegetable, dried baby sardines

お漬物、ちりめん山椒

broth

お茶漬け用 出汁