






Flying fish



HITSUMABUSHI



SET MENU

-  Hitsumabushi
-  side dish of the day
-  pickled Japanese radish

1,200YEN (tax included)

Flying fish Hitsumabushi is a famous dish of our restaurant.
 It is similar to the 'Teriyaki' taste.
 It is chopped 'Kabayaki' flying fish on rice served in a lacquer ware container called 'Hitsu'.
 You can enjoy this dish in three unique ways.

● ● ● ● ● The 3 styles of Hitsumabushi ● ● ● ● ●

Style 1



Taste as it is.

Style 2



Taste with Yakumi.
(Japanese condiments)

- Wasabi
- Japanese ginger
- Green Perilla
- Seaweed
- Sour plum

Style 3



Pour flying fish broth over the flying fish and rice.
(called "Chazuke")

