

一品の又

WHITE RICE

Shiro kamameshi 1,200yen
Cooked white rice in a iron pot (allow 20mins to serve)

Ochawan gohan 350yen
A bowl of cooked white rice

《Toppings for white rice》

Wagyu to tryufu 550yen
Wagyu roast beef and truffle

Ikura shoyu zuke 700yen
Salmon roe soaked in soy sauce

Kyou chirimen 330yen
Dried and fried sardines with Japanese pepper

Hakata mentaiko 430yen
Cod roe soaked in a red pepper sauce

Ume boshi 180yen
Big, soft pickled sour plum

Nama tamago 150yen
Raw egg

Akadashi tsukemon set 500yen
Kyoto's red miso soup and pickled vegetables

Kisetsu no Kamameshi 2,600yen~
Seasonal ingredients and vegetable pilaf in a iron pot.
This is our special rice. (allow 20mins to serve)
Please have a check our Today's special menu.

季節の
釜飯

JAPANESE
PILAF

TASTING
COURSES

おまかせ
コース料理

* There is a cover charge of 500yen per guest.

4 DISHES+ 5,500yen

Four recommended dishes served with clay pot rice,
miso soup and dessert

5 DISHES+ 7,500yen

Five recommended dishes served with
today's seasoned special rice, miso soup and dessert.
This is our chef's recommendation.

単品
料理

A LA CARTE

At Maru Bengara, we have a mandatory 500yen table charge
including a small appetizer. (otoshi)

The otoshi is made with seasonal ingredients.

If there is anything you cannot eat, please let us know.

To learn more about "otoshi" , check

<https://gurunavi.com/en/japanfoodie/2017/04/otoshi-fag.html>

If you do not want the dish (otoshi), we still charge you 500yen.

* All listed prices are tax excluded.