

Local Cuisine from Shinshu

Togakushi Soba Noodles

※Shinshu soba noodles directly delivered from Togakushi, a popular local power spot.



Togakushi Soba Noodles

Hand-made Togakushi soba noodles
800JPY

Shinshu multi-course

“Monzen”(9 courses) 3,000JPY

Appetizer, Small dish, Horse sashimi, Unique local delicacy Nozawa-na pickles, Grilled Iwana mountain trout with salt Stewed seasonal vegetables, Togakushi hand-made soba noodles, Dessert.



Nozawa-na Pickles

Nozawa-na Pickles
480JPY



Nozawana-na pickle croquette

Nozawa-na Pickles croquette
480JPY



Deep-fried Teriyaki Chicken

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※A large piece of chicken is marinated in a Special soy based sauce with garlic, and then deep fried, This is a famous local dish.

Deep-fried teriyaki herd-chicken locally reared in Takeshi, Ueda City in Shinshu 780JPY



Butter-sautéed king trumpet mushrooms

Butter-sautéed king trumpet mushrooms

680JPY

※Big, thick mushrooms with a firm and meaty Texture, and a sweet taste.



Cold tofu topped with Nozawana-na pickles

Cold tofu topped with Nozawa-na pickles
380JPY



Mushroom hot pot

Mushroom hot pot

980JPY

※Full of healthy Shinshu mushrooms



Gotoku hot pot

The most popular dish

Gotoku hot pot

1,500JPY

※Hot pot with special miso, a blend of Shinshu-miso and home-made miso

※This is a special hot pot made with seafood pork and a lot of vegetables.

※the stewed hot miso soup has garnered a reputation.



“Gibier” Game hot pot

ご当地自慢!!

Special hot pot of boar, venison, and herb fed chicken

“Gibier” Game hot pot 1,800JPY

※This outstanding soup is rich in the flavor of wild boar, venison and herd fed chicken

※Please enjoy the fatty boar meat, sweet venison, herb fed chicken.