



SIZE: $20.5 \text{cm} \times 30.5 \text{cm}$

¥2,000 GST included

with a pack of tea The minimum order quantity is 10pcs

Description:

Flower-shaped Okowa (glutinous rice steamed with red beans)

Large sized rolled sushi

Kawari inari sushi (fried tofu topped with hijiki

(dark edible seaweed comes in dried black strips)

Stewed Tajima Beef

Chopped burdock root with carrot,

Spicy Konyaku (Solidified jelly made from konjac)

Green bean, Garnish with paprika ground spice

Tempura Shrimp, Tempura lotus root

Tempura pumpkin, Fried chikuwa (tube-shaped fish-paste cake)

Tempura green pepper

Grilled Japanese sakoshi fish,

Flower-shaped vinegar pickled lotus root

ALLERGEN:

Wheat, Egg, Milk, Shrimp, Soybean, Chicken, Beef, Apple, Sesame Mackerel, Salmon, Gelatin





幕の内(但馬牛 牛肉使用)

2,000円税込(パック茶付)

※ご注文ロット:10個~

【お品書き】 花型おこわ 大名巻寿司 かわりいなり寿司 但馬牛 牛煮込み、 金平牛蒡、ピリ辛蒟蒻 インゲン、パプリカ添え エビ天ぷら、蓮根天ぷら、 南瓜天ぷら、竹輪磯部揚げ、 ししと天ぷら 焼きサコシ、花酢蓮根、 茄子田楽、玉子焼き 椎茸煮、高野豆腐、筍煮 鶏もも照り焼き、淡路玉葱焼き 花豆、大根生酢、ナタ豆の花

容器は漆塗り紙素材を使用(使い捨て) 容器サイズ: 20.5cm×30.5cm

<特定・準特定原材料>

小麦・卵・乳・えび・大豆・鶏肉・りんご・

さば・牛肉・ごま・さけ・ゼラチン



¥2,000 GST included

with a pack of tea

Description:

"Kamaboko" steamed seasoned fish paste in a semi cylindrical shape on a strip of wood,

Japanese oriental radish soaked in vinegar,

Japanese pickled cucumber,

Salt grilled salmon, Flower-shaped vinegar pickled lotus root,

(Japanese sticky rice cake) depends on the season

Boiled shrimp with heads on (peel skin),

Kombu roll (kombu seaweed wrapped), Taro cormel, Boiled pumpkin, Boiled carrot Tajima beef rice (Dashi rice (Japanese soup stock made from fish and kelp),

Stewed Tajima Beef, Cooked Japanese onion, Green bean, Chopped pickled ginger

Dashi rice (Japanese soup stock made from fish and kelp),

Kinshi-egg (Shredded egg crepe garnish),

Grilled Japanese conger eel, Sansai (Japanese edible wild plant),

Oboro (Crumbled sweet shrimp paste), Chopped seaweed

ALLERGEN:

Cherry tomato, *Seasonal mochi Anago chirashi (Dashi rice in a box sprinkled conger eel on top)



但馬牛と穴子ちらし膳

2,000円税込 パック茶付

【お品書き】

カニ風味かまぼこ・大根生酢・胡瓜酢の物・鮭塩焼き・ 花酢蓮根・ミニトマト・

季節の餅(季節によって変わります)

有頭海老煮(皮むき)・昆布巻・小芋・南瓜煮・人参煮 但馬牛 牛めし(出汁ごはん、但馬牛肉煮込み、玉葱煮付、 インゲン、刻み生姜)

穴子ちらし(出汁ごはん、玉子錦糸、焼き穴子、山菜、 おぼろ、刻み海苔)

<特定・準特定原材料>

小麦・卵・乳・エビ・カニ・大豆・サバ・牛肉・鮭・リンゴ



¥1,500 GST included

with a pack of tea

Description:

Boiled lotus root, Kombu roll (kombu seaweed wrapped, Boiled cut pumpkin, Simmered Japanese sweet potato, "inari" and "maki" roll style sushi,

Grilled Awaji chicken with sauce, Grilled Awaji Onion, Rolled omelet, Flower-shaped vinegar pickled lotus root, Red rice (beans and mochi), Sweet Japanese chestnut, Japanese oriental radish soaked in vinegar,

Japanese pickled cucumber,

"Kamaboko" steamed seasoned fish paste in a semi cylindrical shape on a strip of wood

Japanese rice, Black sesame, Stewed Tajima Beef,

Chopped burdock root, Ibonoito Somen Salad (Japanese white noodle), Black bean

ALLERGEN:

Wheat, Egg, Milk, Shrimp, Crab, Soybean, Mackerel, Beef, Chicken, Sesame, Pork



③関西味御膳

1,500円税込 パック茶付

【お品書き】

達根煮・瀬戸内産タコやわらか煮・南瓜煮・さつま芋甘露煮助六(並巻、いなり)・淡路鶏たれ焼き・淡路玉葱焼き・

玉子焼き・花酢蓮根・赤飯・甘露栗・大根生酢・胡瓜酢の物 カニ風味蒲鉾

白ごはん・黒胡麻・但馬牛肉煮込み・金平牛蒡 揖保乃糸素麺サラダ・黒豆

<特定・準特定原材料>

小麦・卵・乳・エビ・カニ・大豆・サバ・牛肉・鶏肉・ごま・豚肉



¥1,000 GST included

with a pack of tea

Description:

Tempura lotus root,

Tempura sweet sauce of soy sauce Shiitake mushroom, Fritter chicken with sweet chili sauce,

Grilled Japanese sakoshi fish,

Flower-shaped vinegar pickled lotus root, Potato salad Simmered beef and burdock root, Green bean,

Kombu roll (kombu seaweed wrapped), Boiled carrot,

Ganmodoki (Deep-fried tofu mixed with thinly sliced vegetables), Cooked chicken thigh,

Grilled Awaji Onion, Japanese oriental radish soaked in vinegar, Japanese pickled cucumber,

"Kamaboko" steamed seasoned fish paste in a semi cylindrical shape on a strip of wood Chirashi sushi (Sushi rice), Japanese rice

ALLERGEN:

Wheat, Egg, Milk, Crab, Soybean, Mackerel, Beef, Chicken, Gelatin, Apple, Sesame





銀ちらし幕の内弁当

1,000円税込 パック茶付

【お品書き】

蓮根天ぷら・椎茸旨煮天ぷら・鶏フリッターチリソースかけ焼きサコシ・花酢蓮根・ポテトサラダ 牛肉牛蒡煮・インゲン・昆布巻・人参煮・がんもどき 鶏もも照焼・淡路産焼き玉葱・大根生酢・胡瓜酢の物 カニ風味蒲鉾 ちらし寿司・白ごはん

容器サイズ: 18cm×27.5cm

<特定・準特定原材料> 小麦・卵・乳・カニ・大豆・サバ・牛肉・鶏肉・ゼラチン・リンゴ・ごま



SIZE: $19.5 \text{cm} \times 19.5 \text{cm}$

¥500 GST included with a pack of tea

The minimum order quantity is 100 pcs

Description:

apanese rice, Dried plum, White sesame,
Dashi rice (Japanese soup stock made from fish and kelp),
Kinshi-egg (Shredded egg crepe garnish),
Sansai (Japanese edible wild plant)
Mackerel, Tempura lotus root
Fried chikuwa wrapped in seaweed
(tube-shaped fish-paste cake)
Freezed dried tofu, Konyaku (Solidified jelly made from konjac),
Carrot, Cooked kombu with beans,
Japanese pickled cucumber

ALLERGEN:Wheat, Egg, Soybean, Mackerel, Sesame



九彩幕の内

500円税込 (パック茶付) ※ご注文ロット:100個より

【お品書き】

白ごはん、梅干し、白ごはん、白ごま出汁ご飯、錦糸、出汁ご飯、山菜 鯖、蓮根天ぷら、 竹輪磯辺揚げ 高野豆腐、こんにゃく、人参 昆布豆、胡瓜と若布の酢の物

容器サイズ: 19.5cm×19.5cm

<特定・準特定原材料> 小麦・卵・大豆・さば・ごま





with a pack of tea

The minimum order quantity is 100 pcs

Description:

Japanese rice, White sesame
Kyoto-style grilled Mackerel, Rolled omelet,
"Kamaboko" steamed seasoned fish paste in a semi
cylindrical shape on a strip of wood
Orange slices, Parsley
Boiled lotus root,
Ganmodoki (Deep-fried tofu mixed with thinly sliced vegetables),
Boiled Carrot, Pea, Baby corn
Japanese mustard spinach,
Hijiki with beans (dark edible seaweed comes in dried black strips)

ALLERGEN:

Wheat, Egg, Milk, Soybean, Crab, Mackerel, Sesame, Orange, salmon





500円税込(パック茶付) ※ご注文ロット:100個~ 【お品書き】 白ごはん、白ごま 鯖西京焼き、玉子焼き、カニ風味蒲鉾 カットオレンジ、パセリ 蓮根煮、がんもどき、 人参煮、スナップエンドウ、 ヤングコーン 小松菜お浸し、豆入りひじき煮

容器サイズ: 21.0cm×21.0cm

<特定・準特定原材料> 小麦・卵・乳・大豆・かに・さば・ご ま・オレンジ・さけ

