

[NOTE]
Side dishes change day-to-day. Please ask the ingredients to our staff.

2023.10.2-	Menu (Excluding side dishes)	Eight specific allergenic ingredients							
		Egg	Dairy	Wheat	Buckwheat	Peanuts	Shrimp	Crab	Walnuts
Dinner Menu	SIMMERED CHA-MI-PORK IN SUKIYAKI STYLE	✓		✓					
	DEEP-FRIED EGGPLANT AND TOFU SOAKED IN SOUP IN A HOT CLAY POT		✓	✓					
	CHA-MI-PORK'S BELLY STEWED WITH RED MISO, SERVED WITH SEASONAL BOILED EGG	✓	✓						
	GRATIN OF SEAFOODS AND SPINACH		✓	✓			✓		
	TEMPURA OF THICK EGG ROLL, SERVED WITH MATCHA FLAVORED SALT	✓		✓					
	5 SIGNATURE ARRANGEMENTS OF TEA DISHES	Please ask our staff							
	3 SIGNATURE ARRANGEMENTS OF TEA DISHES	Please ask our staff							
	ASSORTMENT OF MEATS, SEAFOODS, AND VEGETABLES SMOKED WITH HOJICHA(ROASTED GEEN TEA)	✓	✓	✓					
	BRUSCHETTA OF COD ROE AND TOMATO		✓	✓					
	CHEESE FRIES & HOUSE-MADE PICKLES	✓	✓	✓					
	SALAD OF SENCHA(STEAMED GREEN TEA)-FLAVORED CHICKEN AND STEAMED VEGETABLES	✓		✓					
	3 KINDS OF SEASONAL SASHIMI			✓					
	MATCHA CAESAR SALAD TOPPED WITH SMOKED SALMON & PROSCIUTTO	✓	✓	✓					
	CHA-MI-TON PORK LOIN SAIKYO-YAKI								
	TEA-FLAVORED SAUSAGE			✓					
	ROAST BEEF FLAVORED WITH SENCHA TEA LEAVES			✓					
	ROASTED PORK FILLET (WITH HOJICHA TEA FLAVOR)	✓		✓					
	TEA-FLAVORED FRENCH FRIES								
	MATCHA TEMPURA OF SEAFOOD AND SEASONAL VEGETABLES	✓		✓			✓		
	DEEP-FRIED BONITOS WITH MATCHA TARTAR SAUCE (RARE)	✓		✓					
	SEA BREAM CHAZUKE			✓					
	CHA-MI-TON PORK DINNER		✓	✓					
	1899 SPECIAL KEEMA CURRY AND RICE	✓	✓	✓					
	1899 MATCHA POTAGE DRESSED NOODLES		✓	✓					
	TEA-FLAVORED BUCKWHEAT NOODLES			✓	✓				
	1899 GREEN TEA PARFAIT	✓	✓	✓					✓
	RICH MATCHA GELATO		✓	✓					
	TWO KINDS OF ASSORTED ICE CREAM		✓	✓					
	1899 ORIGINAL SAKE AND TEA CAKE	✓	✓	✓					
	HOJICHA(ROASTED GREEN TEA) TART		✓	✓					✓
	CORSE MENU ; 1899 HIGH TEA PLAN	Please ask our staff							