

ANTIPASTI

Pesce in carpione "namban-zuke" 南蛮漬け 8 €
with seasonal vegetables

Fish of the day, fried and marinated in Rice Vinegar, Soy Sauce and Dashi

Pollo fritto 鶏の唐揚げ 8 €

Fried chicken, previously marinated in Ginger-flavoured Soy Sauce

Insalata di patate ポテトサラダ 7 €

Steamed Potatoes, boiled seasonal vegetables, hard-boiled egg, cubes of Mortadella IGP, Golden Apple and soft homemade Mayonnaise

Edamame 枝豆 5 €

Soya Beans

MENÙ

Kaisen-ju 海鮮重 (味噌汁・漬物) 40 €

The grand mix of raw fish over stew White Rice cooked in the traditional copper japanese pot called "Hagama", served with marinated Vegetable and Miso soup

Te-uchi soba* 手打ちそば (かき揚げ・漬物) 23 €

"Soba" Handmade buckwheat flour noodles, crispy kaki-age in tempura, raw Spring Onion and 'Soba dashi' sauce served with marinated Vegetable

Te-uchi soba large portion* 手打ちそば 大盛り 32 €

*Due to the fact that this is fresh handmade soba, only 7 portions are available a day. It is therefore essential to order by booking at least 1 day in advance.

手打ちのため、一日7食限定です。完全予約制でご提供させていただきます。ご希望の方は前日までにご予約をお願いします。

Una-ju 鰻重 (味噌汁・漬物) 30 €

"Una-ju" grilled and steamed Eel fillets, lacquered with reduced eel juices combined with Soy sauce and Mirin over stew white Rice cooked in the traditional copper japanese pot called "Hagama", served with marinated Vegetable and Miso soup

Una-ju large portion 鰻重 大盛り 38 €

Wagyu "Shinshu Premium" amiyaki-ju 35 €

和牛"信州プレミアム"網焼き重 (味噌汁・漬物)

"Wagyu" wafer-thin slices of Wagyu (Japanese finest beef) marinated in a Sake sauce, seared under the fervent heat of the salamander and laid over stew white Rice cooked in the traditional copper japanese pot called "Hagama", Iceberg lettuce and marinated Ginger matchsticks served with marinated Vegetable and Miso soup

Wagyu "Shinshu Premium" amiyaki-ju large portion 50 €

和牛"信州プレミアム"網焼き重 大盛り

DESSERT

Gelato 6 €

JAPANESE BEER

Sapporo 330ml 5 € **Asahi 330ml** 5 €

Kirin Ichiban-Shibori 330ml 5 €

SOFT DRINKS

Still/ Sparkling water 450ml 3 € **Oolong Tea 300ml** 4 €

Coca Cola / Coca Zero 330ml 3 € **Hot roasted green tea** 4 €

Espresso 2 €

Side dishes should be combined with other main dishes.

サイドメニューのみのご注文はご遠慮ください。

We would like to inform our guests that in case of food allergies and/or intolerances, a list of products containing allergens is available and can be consulted. For further information, please contact the staff.

食物アレルギーと食物不耐性をお持ちのお客様は、ご注文の際スタッフにお伝えください。



HAZAMA

LUNCH TASTING MENU

3 course

2 appetizer dishes

Insalata di patate, Pesce in carpione "namban-zuke"

Choice of 1 main course from:

Una-ju

Wagyu "Shinshu Premium" amiyaki-ju

5 course

2 appetizer dishes

Insalata di patate, Pesce in carpione "namban-zuke"

3 main courses

Te-uchi soba o Inaniwa udon*, Una-ju, Wagyu "Shinshu Premium" amiyaki-ju

6 course

2 appetizer dishes

Insalata di patate, Pesce in carpione "namban-zuke"

Otsukuri

2 types of fresh catch "sashimi" raw fish

3 main courses

Te-uchi soba o Inaniwa udon*, Una-ju, Wagyu "Shinshu Premium" amiyaki-ju

3 course € 40,00

5 course € 60,00

6 course € 70,00

The price is per person, excluding beverages

*Please note that Te-uchi soba may be Inaniwa udon depending on the situation