・膳目 ごま醤油だれとまぐろ、のりをのせて漁師井と

二膳目残りのまぐろで、特製出汁をかけ茶漬けとして

自家製ゆず大根

紀州小梅

ご飯、みそ汁、漬け物、キャベツ食べ放堤

揚げたて天ぷらと 生本まぐろ中とろ漁師めし膳

## こちらもオススメ

勝浦生まぐろ漁師めし膳 1,480円 郷込1628円 揚げたて天ぷらと勝浦生まぐろ漁師めし膳 1,980円 生本まぐろ中とろ漁師めし膳 1,980円(※22178円)

第2,580円

(税込2838円)

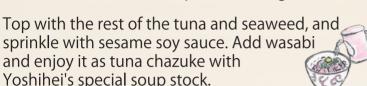
The first meal is a fisherman's rice bowl, topped with sesame soy sauce, tuna, and seaweed.

For the second meal, use the remaining tuna to make a chazuke with a special dashi stock.

## How to serve

Place about half of the tuna and a soft-boiled egg on top of the rice, sprinkle about 3 spoonfuls of the sesame soy sauce, lightly sprinkle with scallions and seaweed, and enjoy as a fisherman's rice bowl.

## **Second serving of rice** \*\*Please inform the person in charge





Homemade Yuzu Radish

Homemade Vegetable Dressing

Small Umeboshi from Wakayama Prefecture

Rice Bran Oil! Freshly Fried Tempura (Shrimp, domestic pickled chicken, vegetables 2)

Freshly Milled Every Day! Large Kamado Rice (Koshihikari Rice from Niigata Prefecture)

Nanki Falletina

atural Dashi Miso Sour (Locally Loved Wakame or Kishu Nameko)

Comes with all-you-can-eat rice, miso soup, pickles, and cabbage

1) Freshly Fried Tempura and Raw Premium Tuna Medium Fatty Fisherman's Meal Set with soft boiled egg

(tax included 2,838 yen)

## We also recommend this

- 2 Katsuura Fresh Tuna Fisherman's Meal Set 1,480yen (tax included 1,628yen)
- 3 Freshly Fried Tempura and Katsuura Raw Tuna Fisherman's Meal Set 1,980yen
- 4 Raw Premium Tuna Medium Fatty Fisherman's Meal Set 1,980yen (tax included 2,178yen)