



旬食茶寮 むらもと

We are making each dish carefully.

It may take a little time.

Please understand in advance.

Muramoto Gozen 2,850yen





旬食茶寮 むらもと

We are making each dish carefully.
The dish will be ready after 12:30 PM
on the day.



Please make a reservation two days in advance.

Himenigirizen

1,950yen



旬食茶寮 むらもと



Yokubari Zanmai 2,400yen

※Rice is free to refill.

The menu may change depending on the purchase.



旬食茶寮 むらもと



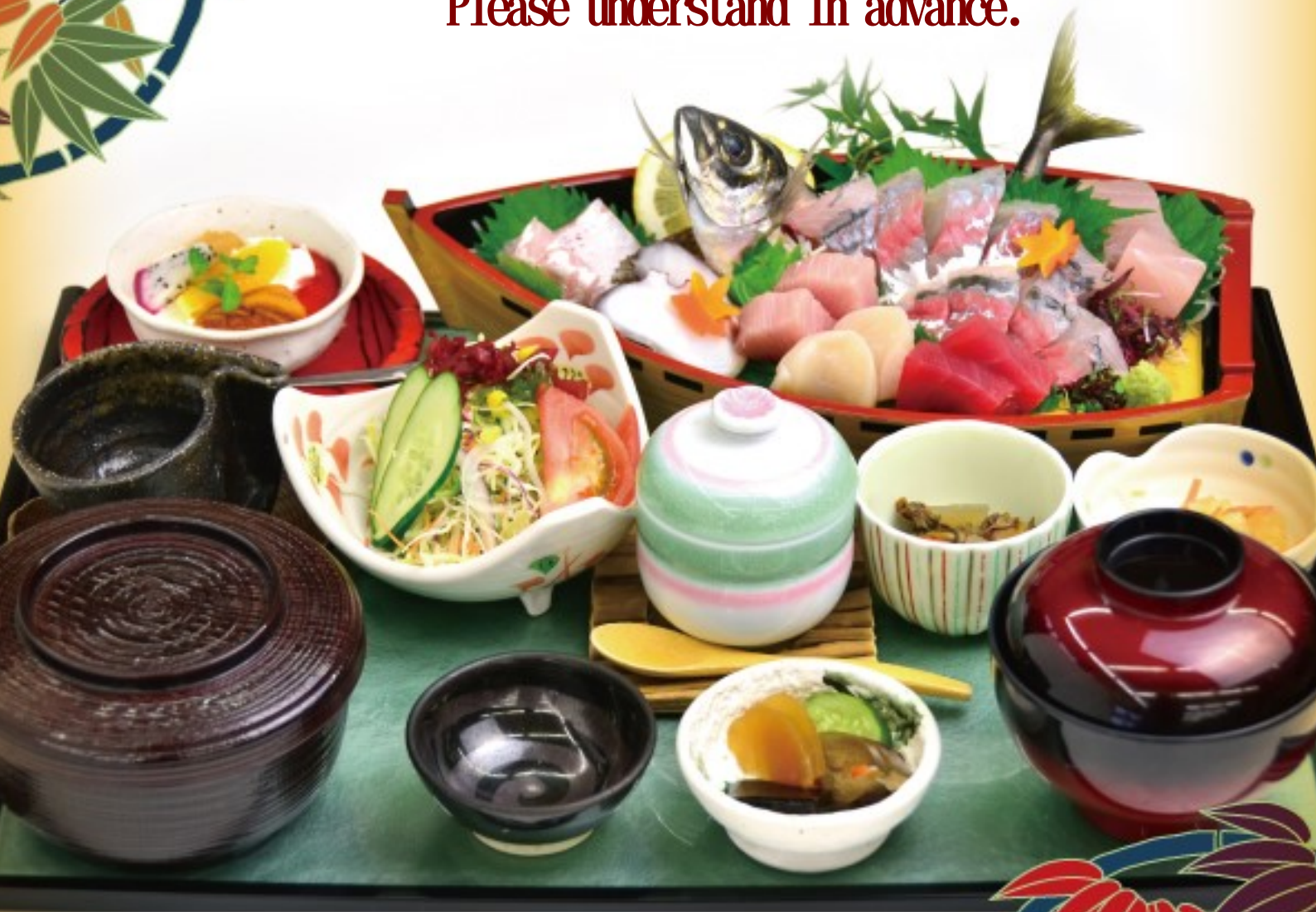
Yokubari Zanmai 2,400yen

The menu may change depending on the purchase.



旬食茶寮 むらもと

We are making each dish carefully.
It may take a little time.
Please understand in advance.



Taikai Tisyoku 2,400yen

※Rice is free to refill.



Sashimi Teisyoku 1,400yen

Sashimi, 2 small bowls, steamed egg custard ,
salad, White rice, soup, pickles, coffee



Nizakana Teisyoku 1400yen

Sashimi, 2 small bowls, steamed egg custard,
Salad, white rice, soup, pickles, coffee



Tenpura Teisyoku 1400yen

Tempura, 2 small bowls, Steamed egg custard ,
salad, White rice, soup, pickles, coffee



Sushi Teisyoku 2300yen

Nigiri, ashimi, udon, small bowl, salad,
steamed egg custard , coffee



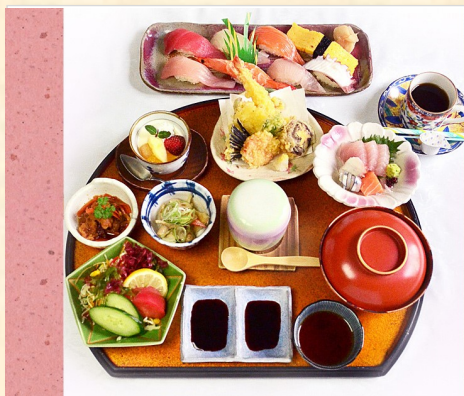
※Rice is free to refill.

※Limited to 10 servings of "germinated brown rice" there is.



Taikai Teisyoku **2400yen**

Funamori, 2 small bowls, white rice, soup, pickles, salad, steamed egg custard, dessert, coffee



Nigiri Teisyoku **2600yen**

Sashimi, tempura, 2 small bowls, nigiri, steamed egg custard, salad, soup, coffee, dessert



Himawarizen **3300yen**

Sushi, today's recommended 3 dishes, small bowl, sashimi, steamed egg custard, soup, dessert, coffee



kids set **1050yen**

Sushi, mini udon, salad plate, ice cream

* Mini udon single item **230yen**



Customers who order the lunch set will be served with coffee.



NIGIRI

Muramoto 8 pieces
(with tuna) **3,300yen**

Regular (8 pieces) **1,200yen**

Deluxe (8 pieces) **1,850yen**

Superfine (8 pieces) **2,600yen**

Irodor
(10pieces) **1,350yen**

Chirashi (scattered sushi)

Petit chirashi **650円**

chirashi **1,100円**

上ちらし **1,700円**

※All served with clear soup or soup

Boxed sushi

Conger eel **900yen**

Shrimp **800yen**

Mackerel **1,000yen**

Chum **800yen**

3 rolls of hand
rolled sushi, soup **800yen**

Rice bowl

Freshwater eel bowl **2,000yen**

Petit Freshwater eel bowl **1,200yen**

Tempura bowl **1,000yen**

Petit Tempura bowl **750yen**

※All served with clear soup or soup



Muramoto special

Steamed egg custard
400yen

※Steamed egg custard is added to the above menu for an additional 250 yen



Nigiri (single item/2piece)

Tuna (toro/5pieces)	2,400yen
Horse mackerel (one)	1,300yen
Freshwater eel	1,000yen
Sea urchin	900yen
Conger eel	700yen
Flatfish	700yen
Salmon roe	800yen
Horse meat sashmi	900yen
Kaibashira (season)	700yen
Tuna	700yen
Marlin	600yen
Prawn boiled	600yen
Octopus	700yen
Squid	700yen
Chum	600yen
Sea bream	600yen
Amberjack	600yen
Spot prawn	1,400yen
Vinegared mackerel	550yen
Japanese omelette	400yen
Prawn dance	Market price

※We also have seasonal items

Thin Roll and hand rolled single item/1each

Fatty tuna with green onion	800yen
Sea urchin/Cucumber	700yen
Salmon roe	700yen
Tuna roll	350yen
Conger eel	400yen
Freshwater eel/Cucumber	350yen
Shrimp eel/Cucumber	300yen
Squid/Perilla	350yen
Japanese yam	300yen
Cucumber roll	250yen
Natto	300yen
Shinko	250yen

Sushi Roll

Thick rolled	650yen
salad roll	600yen
Seafood roll	1,300yen
Inari sushi (6pieces)	550yen



Sake

Kikuchigawa 300ml 1,400yen

Kumamoto's Junmai Ginjo Sake "Kikuchigawa" is brewed with "Omachi" rice suitable for sake brewing from Kumamoto Prefecture and water from Kuratake. It was well-received as "rarely seen premium junmai ginjo sake". Goes well with strong flavored side dishes.

Jyokigen Nama-zake 300ml 1,100yen

Yamagata Jyokigen Nama-zake is recommended for women because the rice is polished to 50% and the alcohol content is as low as 12%.

Hot sake (1go/180cc) 450yen

Rice & potato shochu

Muramoto 720ml 2,340yen

Muramoto Glass 400yen

Shochu carefully selected by the owner himself after repeated tastings at the brewery. It is a special product that has been carefully made with a bottle from Muramoto.

Potato shochu

Umi 720ml 3,300yen

It is made with yellow koji using water with fine water molecules called Jukaku.

Kaidou 720ml 2,600yen

This shochu uses black koji and deep sea water. Very drinkable and smooth on the palate. Also recommended for women

Shimabizin 900ml 2,600yen

Sweet potato shochu, which has the flavor of the raw material sweet potato, is sweet and easy to drink, and is very popular for its sharpness.

Kurokirishima 900ml 2,600yen

A sweet potato shochu with a rich, crisp flavor that leaves a lingering aftertaste of faint bitterness.



a glass each
450yen



Beer

Draft beer (Medium)	600yen
Draft beer (small)	450yen
Non-alcoholic beer	400yen
beer (Medium)	600yen

Fruit wine/Sour

Plum wine on the rocks	450yen
Apricot wine on the rocks	450yen
Green apple sour	420yen
Cassis sour	420yen
Lime sour	420yen
Kyoho grape sour	420yen
Children's beer	450yen

WINE

RED	720ml	3,000yen
Mini bottle	180ml	1,100yen
White	720ml	3,000yen
Mini bottle	180ml	1,100yen

ソフトドリンク

Orange100%	350yen
Apple100%	350yen
Cola	280yen
Calpis	280yen
Oolong tea	250yen
Oolong tea 2ℓ	750yen
Coffee	300yen
Ginger ale	350yen