

Octopus



オズ
蛸
釜めし 1,500
yen

Sea bream



オズ
鯛
釜めし 1,500
yen

釜飯

Kamameshi

With soup and pickles

Gomoku



オズ
五目
釜めし 1,500
yen

Conger eel



穴子
釜めし 1,500
yen

Uncompromising pursuit of Kamameshi

We cook kamameshi with extra-rich dashi making kombu kelp (from Hokkaido) and dried bonito flakes (from Kagoshima). We start to make after receiving an order so that we can serve freshly steamed kamameshi.

Kamameshi is a rice dish cooked in an individual pot, seasoned with dashi, soy sauce and mirin (sweet sake) with various ingredients.



Hiroshima herb chicken



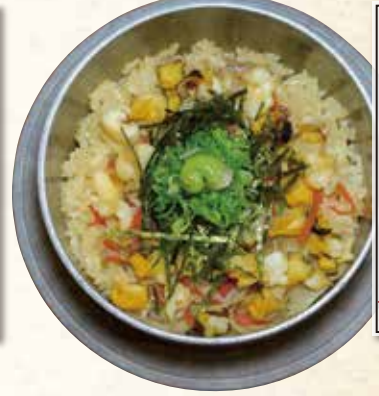
釜めし
広島ハーブ鳥の
釜めし 1,500
yen

Shrimp



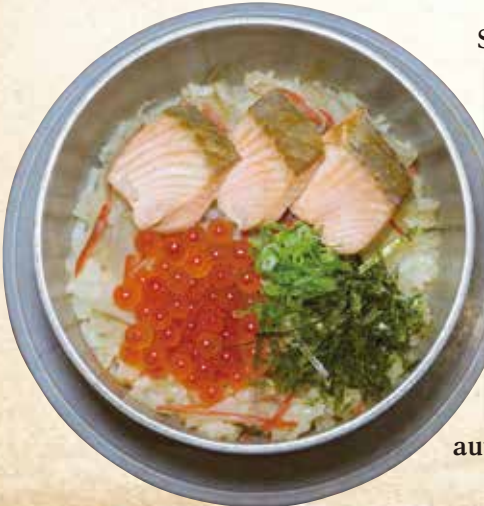
海老
釜めし 1,500
yen

Turban shell



活さざえ
釜めし 2,000
yen

Salmon & Salmon roe



鮭いくら
釜めし 2,500
yen

autumn/winter only

Oyster



牡蠣
釜めし 2,000
yen

winter only