

# ご飯物



## ■ 穴子丼

1,800 yen

Simmered conger eel with sweeten homemade soy sauce on a bowl of rice



Rice dish

With soup and pickles

## ■ いくら丼

2,500 yen

Ikura (salmon roe) from Hokkaido marinated in homemade soy sauce on a bowl of rice



## ■ 鯛茶漬

2,200 yen

Marinated sea bream on a bowl of hot rice with the first soup that Hyogetsu is proud of

With only pickles



## ■ 海鮮丼

2,500 yen

Assorted seasonal sashimi on a bowl of rice

■ a bowl of rice

440 yen

■ a bowl of rice with soup and pickles

660 yen

We use specially cultivated koshihikari rice from Sera area in Hiroshima pref. This rice has medium-firm, glutinous and sweet flavor.

"Specially cultivated rice" is a title given only to special rice grown without unnecessary agrichemicals and chemical fertilizer.