



UDON KUROSAWA

“O-DEN” and OUR RECOMMENDED DISHES

Thank you for your understanding that the menu may be change without notice due to
matter of ingredients.





O-DEN

JPY 350 ~

“O-DEN” is one of Japanese traditional cuisines you can enjoy through the year. We choose fine seasonal ingredients, and select a broth which is most suitable for each ingredient, and simmer them slowly.

- **DAIKON**

White Radish topped with shaved Kelp

- **TAMAGO**

Egg (hard boiled or soft boiled)

- **KON-NYAKU**

Konjac

- **GAMMO**

Fried soybean curd dumpling with vegetables

- **TSUMI-RE**

Minced Sardine ball

- **BUTA**

Black Pork Ribs

- **TOMATO**

Fruit Tomato



 OUR RECOMMENDED DISHES

- ITA-WASA JPY 450
Steamed and chilled Japanese style fish cake
served with Japanese Horseradish and soy sauce
- HAKUSAI ZUKE JPY 550
Pickled Chinese Cabbage topped with sliced green chili
- GYU-SUJI DOTENI JPY 650
Softly simmered Black Beef Tendon and vegetables
- BUTA MEN-TSCHI JPY 390
Deep fried minced Black Pork cutlet

『SWEETS』

- Traditional Pudding JPY 350
- Today's Ice Cream JPY 350
- Today's Sorbet JPY 350