

# Welcome to Tsukiyamakan.

(Togakushi shrine lodging in temple)(A hearth made in the floor Soba.)



The restaurant business is made a stay trade.

I'm not good at English.I'd like to entertain many overseas customers.

Please use it any time

It takes a consumption tax(10%) respectively

☆☆☆Stay☆☆☆

Room charge (One night, two meals)

In Japanese.「otegaru-plan」(8, 000yen)

In Japanese.「togakusisoba tabehoudai-plan」(10, 000yen)

In Japanese.「togakusi mankitu-plan」(12, 000yen)

Room charge (One night, Breakfast)

In Japanese.「sudomari-tyoushokutuki-plan」(6, 000yen)

(Check-in 15:00 Check-out 10:00)

☆☆☆Dining room☆☆☆

(Soba Restaurant)

Open 10:00 Close 18:00 (Last-order 17:30)

2348 Togakusi,Nagano-city,Nagano-prf,JAPAN

tel 026-254-2545

fax 026-254-2546

[www.tsukiyamakan.com/](http://www.tsukiyamakan.com/)

e-mail:tsukiyama@gray.plala.or.jp

## ☆☆☆Cold Soba☆☆☆

### ◇◇Zaru mori soba◇◇ (800yen)

Togakushi's specialty bamboo 「Nemagaritake」is used for draining basket called 「Zaru」.  
Heap up soba serve with zaru is called 「Zarumori style」.  
Serve with cold dipping soup. Feel free to ask for laver topping.



### ◇◇Oroshi soba◇◇ (900yen)

Soba served on a bowl. The topping is Togakushi's specialty  
「Grated pungent Japanese radish (Oroshi karami daikon)」



### ◇◇Tenzaru soba◇◇ (1400yen)

Togakushi's specialty bamboo 「Nemagaritake」is used for draining basket called 「Zaru」.  
Bundled soba served with this zaru called 「Botch mori」  
Tenpura(Togakushi's local vegetables, seasonal edible wild plants and 2pcs.  
of shrimps) served on a separate plate.Udon noodle is available

### ◇◇Tororo soba◇◇ (900yen)

Soba served on a bowl. Topping is grated sticky yum.  
This yum is product of contracted farmer from Matsushiro area.



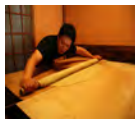
### ◇◇Yamano ebiten soba◇◇ (1200yen)

Soba served on a bowl.  
Topping is tenpura: Togakushi's local vegetables,  
seasonal edible wild plants and 2pcs. of shrimps.  
Udon noodle is available.



☆☆☆Large size soba +150yen☆☆☆

☆☆☆Super large size soba +300yen☆☆☆



## ☆☆☆Warm soba☆☆☆

### ◇◇Kake soba◇◇ (800yen+Consumption tax)

Soba served on a bowl with warm soy sauce based soup.  
Toppings are chopped green onion and laver.



### ◇◇Chicken soba◇◇ (1200yen+Consumption tax)

Served on a bowl with warm soy sauce based soup which stewed chicken



### ◇◇Stamina garlic chicken soba◇◇ (1300yen+Consumption tax)

Garlic and raw chicken egg is added on Chicken soba.  
Ramen noodle is available.(1250yen)

### ◇◇Kitsune soba◇◇ (900yen+Consumption tax)

Soba served on a bowl with warm soy sauce based soup  
which stewed seasonal vegetable and fried bean curd.



### ◇◇Yamano ebiten soba◇◇ (1200yen+Consumption tax)

Soba served on a bowl with warm soy sauce based soup.  
Topping is tenpura:Togakushi's local vegetables, seasonal edible wild plants and 2pcs.  
of shrimps.

Udon noodle is available.(1000yen+Consumption tax)

### ◇◇Sweetened boiled

### iwana(rock-fishu) soba◇◇ (1200yen+Consumption tax)

Topping is sweetened boiled char iwana(rock-fishu)



### ◇◇Chicken Curry soba◇◇ (1300yen+Consumption tax)

Served on a bowl with warm soy sauce based Curry soup which stewed chicken

### ◇◇More Spicy Chicken Curry soba

(1350yen+Consumption tax)



# ☆☆☆Our special dish <<Limited quantities>>☆☆☆

It takes a consumption tax(10%) respectively

◇◇◇Broil with salt of char ◇◇◇ (800yen)

In Japanese.「Iwanano-sioyaki」 It takes about 15 minutes for baking.



◇◇◇Horse-meat sashimi (raw) ◇◇◇ (800yen)

In Japanese.「Basasi」



◇◇◇Sashimi of a river fish ◇◇◇

☆☆Char sashimi☆☆ (800yen)

In Japanese.「Iwana-sasimi」



☆☆Sweetfish sashimi☆☆ (800yen)

In Japanese.「Ayu-sasimi」

※Limitation in summer



☆☆Sashimi of Shinshu salmon☆☆ (800yen)

In Japanese.「Sinshusalmon-sasimi」



◇◇◇Tempura prime ◇◇◇ (300yen)

Tempura of Local vegetables and seasonal wild edible plants



※Shrimp tempura 1pc.160yen

◇◇◇Fried Chinese yam ◇◇◇ (500yen)

◇◇◇Fried potato◇◇◇ (300yen)



※Please choose the taste from 3 kinds.

No,1. Salt and pepper

No,2. Salt and butter

No,3. Curry

# ☆☆☆Drinks☆☆☆

It takes a consumption tax(10%) respectively

◇◇◇Orange juice, Coca-Cola, Oolong tea(cold)◇◇◇



200 mm liter : 200yen

◇◇◇Local rice wine◇◇◇



[togakusidake] 180mm liter : 400yen

[KIMINOI] 180mm liter : 400yen

[keiryuu] 180mm liter : 500yen

[Recommended sake]

180mm liter : 500yen

◇◇◇Bottled beer Large size (Kirin ichiban shibori)◇◇◇

(633mm liter : 650yen)

◇◇◇Bottled beer Medium size (Suntory premium malts)◇◇◇

(500mm liter : 600yen)

◇◇◇Bottled beer Small size (Suntory premium malts)◇◇◇

(334mm liter : 400yen)

◇◇◇Bottled Non-alcoholic beer◇◇◇

(334mm liter : 330yen)



◇◇◇Local wine◇◇◇

Shinshu kikyogahara goichi wine (red, rose, white)

one glass 180mm liter :300yen

