



Drink menu

Local Beer

At the Shiga-Kogen that was the hop of origin in Japan until the latter half of the 1950s, and "would like to overwhelm oneself", "Because it's this place, it's possible.", the particular craft beer which is being pursued. The taste the fresh and soft raw hop is the feature.

Shiga-Kogen Craft Beer

- Pale Ale · · · Dry taste in citrus aromas
- I P A · · · Sweet smell like caramel and bitter flavor
- Poter · · · Black beer with a rich flavor and a bitter taste

Wine

Using the grapes of Matsumoto-shi Yamabe district spreading in high altitude of 650 to 780m in altitude, makes a refreshing with sour taste.

(Red Medium Full-bodied)Alps Wine Musee du vin Shiojiri
Merlot 2014 Limited

(White Dry) Yamabe Wine chardonnay barrel aged

Jizake (The Local Nagano brewed Japanese Sake)

The pure water of North Alps, the cool and rich nature, the people with make it are united, to create rich and fragrant tasting local sake.

(Dry Sake) DAISHINSHU separated enclosure Junmai Ginjo

(Little dry Sake) SASANOHOMARE Daiginjo which was never been allowed to taken out of its distilled is now on sale. / Junmai Ginjo stored at Wind hole storage.

Soft Drinks

We also have some soft drinks with locally grown Apples and Grapes in Nagano.

Alps winery's Juice(Red and White)made with excellent perfection.

Nagano kounou's Fuji Apple Juice

Oolong Tea / Coffee / English Tea



Menu

Appetizer

A perfect combination of Azumino grown Wasabi and Shinshu Salmon.

Shinshu Salmon and Avocado dressed with Shio Koji(salt with rice-malt) Ikura(Salmon roe) on top

Sweet Carrot cooked for Plain taste

Marinated Carrot, Raisins and Lycium chinense (wolf berry)

Crispy tasty Nagano grown Apples is used for.

An apple and Potato salad

The local dishes with local pride ingredients.

Today's dish

The Shinshu Premium Beef, Tomato Sukishabu Nabe

The Shinshu Premium beef with delicious fat, and smooth mouse feel comes distinctive softness and flavor, plenty of Tomato and fresh Vegetables promises the refreshing taste in the pan.

Shinshu Premium Beef (200g) Rib eye. Round.

Fresh Vegetables

whole Tomato, Lettuce, Onions, Mizuna(potherb mustard),Shimeji mushrooms, enoki(winter mushrooms), Herbs and Ginger.

Final Dish

Yamagata village's local special soba noodle with Yamaimo(a yam)

Yamacchi fu-Soba

Today's Dessert

Watermelon grown at famous Watermelon farming land in Hata district Matsumoto city.

Jelly of Watermelon