

Drinks

Drink server

Mugwort Tea
Aromatic tea made from Japanese mugwort.

Local ingredients

Mugwort tea

Chilled Milk

Recommended drink

See what's available today!

Local Cuisine & Side Dishes

Local ingredients

Tonyu Kanten-dofu
(Soy milk agar tofu)

Creative tofu jelled with agar, an Iha Specialty. Gentle flavor and texture, featuring white soup stock.

Local Dishes

Sanzokuyaki

Deep-fried jumbo chicken. Nagano's dynamic B-class gourmet!

Local Dishes

Nozawana onigiri

Rice balls containing chopped Nozawana pickled greens

Local Dishes

Shimidofu

A traditional dish loved since the era of Takeda Shingen.

Local ingredients

Housemade omelet

Made with rich-flavored, locally prized "Nanohana Miyuki" eggs.

Local Dishes

Nozawana miso

Stir-fried nozawana pickles with miso and sake lees is perfect to the rice.

Coffee & Tea

- Hot coffee / Cafe au lait / Espresso
- Green tea / Black tea / Herbal teas, etc.

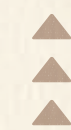


Coffee machine

Flavor syrups

Take-out OK

You can take your coffee to go.



Entrance

Cereal

Cereal

House-made Yogurt

Fruit cocktail

Dessert

House-made Housemade Sweets

Housemade Sweets

Our Chef Recommends

We offer around 3 types of handmade desserts, including buckwheat tea options. You can enjoy a variety of flavors in small portions.



Housemade Sweets

Daily desserts like buckwheat tea blanchmange and panna cotta.



We offer hearty daily dishes with a balanced mix of Japanese, western, and Chinese styles.

Hot Dishes

Morning Ramen

Smooth, slurpable ramen to energize your day.



Local Delicacies!

Local Cuisine and Dishes

Enjoy daily choice of Sanzokuyaki (deep-fried jumbo chicken), Shimidofu (freeze-dried tofu), Nozawana onigiri (rice ball with Nozawana pickled greens), etc.

Salad

Daily choice of seasonal vegetables, housemade salad, toppings, etc.

House-made Flavor Oil
3 kinds, including one with Shichimi (7-flavor) seasoning



Housemade Jam

The fine flavor of housemade jam made of seasonal fruit



Local ingredients

Scrambled eggs

Sausage

Bacon

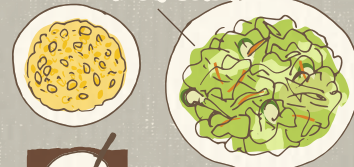
Grilled fish

Daily side dishes

Daily vegetable dish

Simmered dishes

Mixed salad



Rock salt and pepper

Ketchup

Local ingredients

Miso soup

Laver (nori)

Coddled eggs

Fermented soybeans (natto)

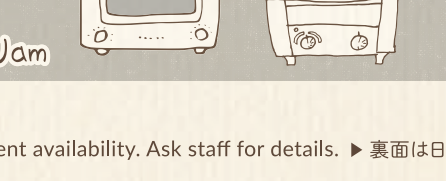
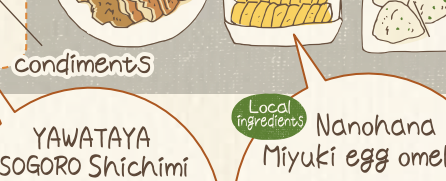
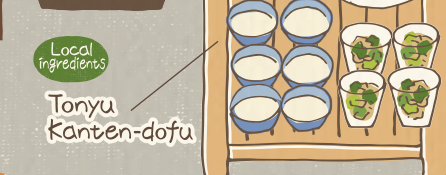
Shinshu Soba (Nagano)

Local ingredients

Tonyu Kanten-dofu

Local Dishes

Shimidofu



House-made Original dressings

Original dressings

Savor vegetables with original dressings made with apples, onions, carrots, etc!



Local ingredients

White rice

Curry

Local ingredients

Porridge

Soup du jour

Miso soup

Local ingredients

Nozawana pickled greens

Local ingredients

Nozawana miso

Local ingredients

Shinshu Soba

Local ingredients

Yawataya Isogoro Shichimi

Local ingredients

Nanohana Miyuki egg omelet

Local ingredients

Miso soup

Local ingredients

Rice

Nagano Prefecture's Koshihikari brand rice is used.

Soup

Miso Soup using Shinshu miso

Miso soup made with naturally brewed miso with rice koji and soybeans



Rice Toppings

Nozawana pickled greens, and umeboshi, assorted pickles, nozawana miso, and more

Bread

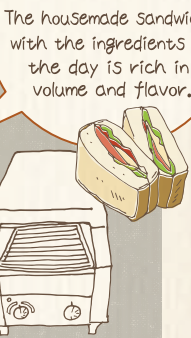
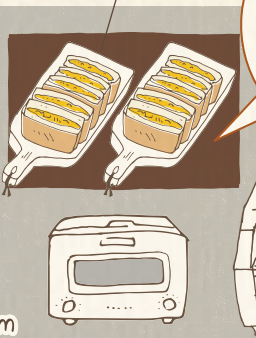
House-made

Housemade Jam

House-made

Sandwich of the day

Sandwich of the day



Butter and Jam

The housemade sandwich with the ingredients of the day is rich in volume and flavor.

Recommended breakfast arrangement!
Enjoy your own arrangement using buffet dishes!



Tofu salad

Mixed salad + Tonyu Kanten-dofu



Scrambled eggs

Scrambled eggs are good with soy sauce and flavor oil!



Buckwheat tea flavored sweet latte

Buckwheat tea blanchmange + milk

6 to 8 varieties, including chef's housemade bread are always available.

House-made French toast

House-made country bread

House-made cheese bread



Croissant

Baguette

House-made chocolate chip bread