

# Okonomi - yaki

The taste of "DONGURI" is the soft dough and the secret sauce.  
It takes 20minutes to make good Okonomiyaki.

<b>Cattle fish</b> including many cattle fish	888yen	<b>Standard</b> beef, pork and cuttlefish	988yen
<b>Pork</b> the highest taste of pork	888yen	<b>Seafood</b> shrimp, clam and cattle fish	988yen
<b>Nerve of beef</b> the taste of beef is condensed	888yen	<b>Pork and Kimchee</b> pork and kimchee	988yen
<b>Beef</b> the unrivaled taste	938yen	<b>Chikara-Mochi</b> rice cake and bacon	988yen
<b>Tako - Wasabi</b> octopus with wasabi	938yen	<b>Italian fashion</b> cheese, bacon and sweet corn	1,088yen
<b>Mochi and Cheese</b> rice cake and cheese	988yen		

# Beta - yaki

Egg and cabbage on the flat flour like crape

<b>Mix</b> cabbage, beef, pork and cuttlefish	888yen	<b>Udon</b> including Udon in Mix	998yen
<b>Containing beef tendon</b> cabbage, beef tendon	888yen	<b>Couple</b> including soba and udon in Mix	1,288yen
<b>Soba</b> including soba in Mix	998yen		

# Negi - yaki

Fresh Kujo-leeks are sent from the contracted fields every morning.  
We use many of them for Negi - yaki.

<b>Negi-yaki</b> god flavour of Kujo-leeks	818yen	<b>Negi-yaki Udon</b> including udon in Negiyaki-Mix	998yen
<b>Negi-yaki Containing beef tendon</b> the taste of beef tendon in Negi-yaki	918yen	<b>Negi-yaki Pork and Kimchee</b> including kimchee and pork in Negiyaki Mix	998yen
<b>Negi-yaki Mix</b> kujo-leeks,beef pork and cuttlefish	918yen	<b>Negiyaki couple</b> including soba and udon in Negiyaki-Mix	1,288yen
<b>Negi-yaki Soba</b> including soba in Negi-yaki Mix	998yen		

# Yaki - soba

We prepare 2 types of noodle. One is thick and another thin.  
Please choose as you like.

<b>Yaki-soba</b> standard style: beef,pork and cuttlefish	888yen	<b>Garlic Yakisoba</b> much garlic in Yakisoba	938yen
<b>Kyoto style roasted Udon with sauce</b> udon of Kyoto with beef, pork and cuttlefish	888yen	<b>Kimuchee Yakisoba</b> yakisoba with spicy kimchee	938yen
<b>Kyoto style roasted Udon with Soy sauce</b> The soy sauce is outstandingly congenial to Udon of Kyoto Tagoto.	888yen	<b>Curry yakisoba with sunny side up</b> The long seller curry yakisoba with sunny side up.	988yen
<b>Sesame and salt Yakisoba</b> the sauce of salt and the flavor of sesame	938yen	<b>Hot-Tantan Yakisoba</b> soybean paste with beef is hot	988yen
<b>Mayo-Mentai Yakisoba</b> soy sauce with special mayonnaise	938yen	<b>Spicy Yakisoba with beef tendon &amp; soft-boiled egg</b> Little spicy yakisoba with beef tendon and a soft-boiled egg.	988yen
<b>Seafood Yakisoba</b> shrimp,clam and cuttlefish	938yen		

**Each dish has a large serving 330yen UP**

※If you have any allergy, please ask us freely.

※It's different in a tariff in a takeout case, so it'll be another price.



Standard



Mayo-Mentai Yakisoba



Okonomiyaki Italian fashion



Kimchee Yakisoba



Betayaki soba



Curry yakisoba with sunny side up



Negi-yaki Mix



Kyoto style roasted Udon with Soy sauce



Sesame and salt Yakisoba



Hot-Tantan yakisoba