

無農薬で育てた通い稲作塾米や東信在来の大豆「こうじいらす」で作った自家製味噌を使ったご飯の定食も数量限定でご用意しております。

We also offer limited quantities of rice set meals prepared with rice grown using pesticide-free traditional cultivation methods and homemade miso crafted from locally sourced soybeans called "koji-irazu."

＜数量限定＞本日のまかない定食

具沢山豚汁とおにぎり

Two pieces of onigiri (rice balls) with a generous portion of pork miso soup and seasonal side dishes.



具沢山豚汁とおにぎり

自家製ドライカレー

Keema curry and rice



自家製ドライカレー

Keema curry and rice

各800円（税込価格880円）

880 yen (including tax) each

＜ご予約制＞おにぎり定食

ご予約制のおにぎり定食もございます。

主菜と季節の副菜のついた具沢山豚汁とおにぎりの定食です。

こちらは準備の都合上、前日（休業日を挟む場合は前々日）までにご連絡ください。

Reservation Required: ONIGIRI (rise balls) Set Meal

We also offer a reservation-required onigiri (rice balls) set meal priced at 1,100 yen.

It includes a generous portion of pork miso soup with main and seasonal side dishes, along with onigiri. To ensure preparation, please contact us by the day before

(or two days before if it falls on a non-operating day).



おにぎり定食

ONIGIRI (rise balls) Set Meal

1,100円（税込価格1,210円）

1,210 yen (including tax)