

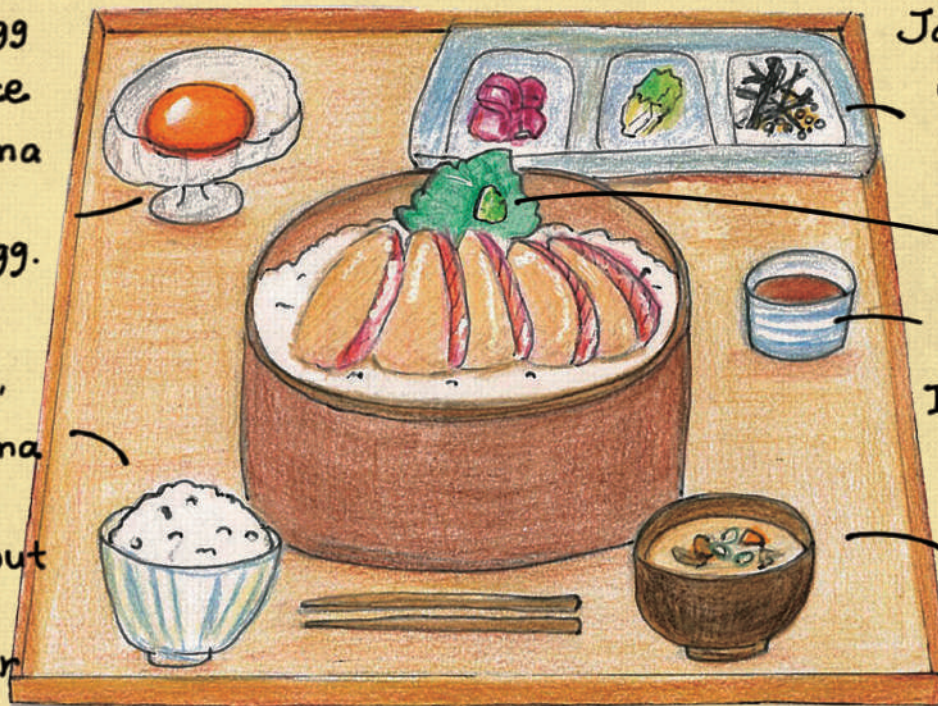
Rice with "Setouchi"

Sea bream's soup stock combo

2280 yen

Fresh raw egg
Put Soy sauce
with Okayama
yellow chive
on a fresh egg.

The rice is
"Asahi Mai"
from Okayama
Prefecture,
grown without
relying on
pesticides or
fertilizers.



Japanese pickles
and cubic rice
crackers and
dry laver.

Wasabi

Hojicha

In the summer,
clear soup
is served,
and in the
winter,
miso soup
is served.

Three steps
to enjoy
this lunch

- ① Please take rice and sea bream from the tub, put it in the rice bowl and eat.
- ② Pour egg on it and eat.
- ③ Put cubic rice crackers and dry laver on it, pour soup stock in the rice bowl and eat.

Dessert and a drink are included.

Please choose a sweet



Happy
Pudding

upgrade for 100yen



Happy Matcha
Butter Cookie
Sandwich



Peach
Juice



Muscat
Juice



Coffee

Please choose a drink



Peach
Darjeeling Tea



Grape
Oolong Tea

upgrade for 300yen



Okayama
pure Peach juice

Mushima
Muji no hajimari

#4 KURASHIKI
HAZY IPA

#9 SETOUCHI
WHITE ALE



* White peach darjeeling tea and grape oolong tea
are served iced in the summer, and hot in the winter.

* craft beer

Bowl of rice "Okayama"
Wild-boar meat
Shabu-Shabu 2280 yen

"Okayama"s
 egg with
 the sause.

The rice is
 "Asahi Mai"
 from Okayama
 Prefecture,
 grown without
 relying on
 pesticides or
 fertilizers.



Japanese
 pickles

Hojicha

In the summer,
 clear soup
 is served,
 and in the
 winter,
 miso soup
 is served.

A menu to solve deliciously wild boar damage in the northern part of Okayama Prefecture. The wild boar meat that hunted by skilled hunters is free of odor, low fat and calorise and contains a lot of nutrients. The fat also contains a lot of collagen.

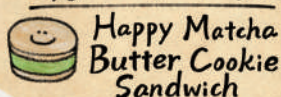
Dessert and a drink are included.

Please choose a sweet



Happy
 Pudding

upgrade for 100yen



Happy Matcha
 Butter Cookie
 Sandwich



Please choose a drink



Peach
 Juice



Muscat
 Juice



Coffee



Peach
 Darjeeling Tea



Grape
 Oolong Tea

upgrade for 300yen



Okayama
 pure Peach juice

Mushima
 Mugi no hajimari

#4 KURASHIKI
 HAZY IPA

#9 SETOUCHI
 WHITE ALE

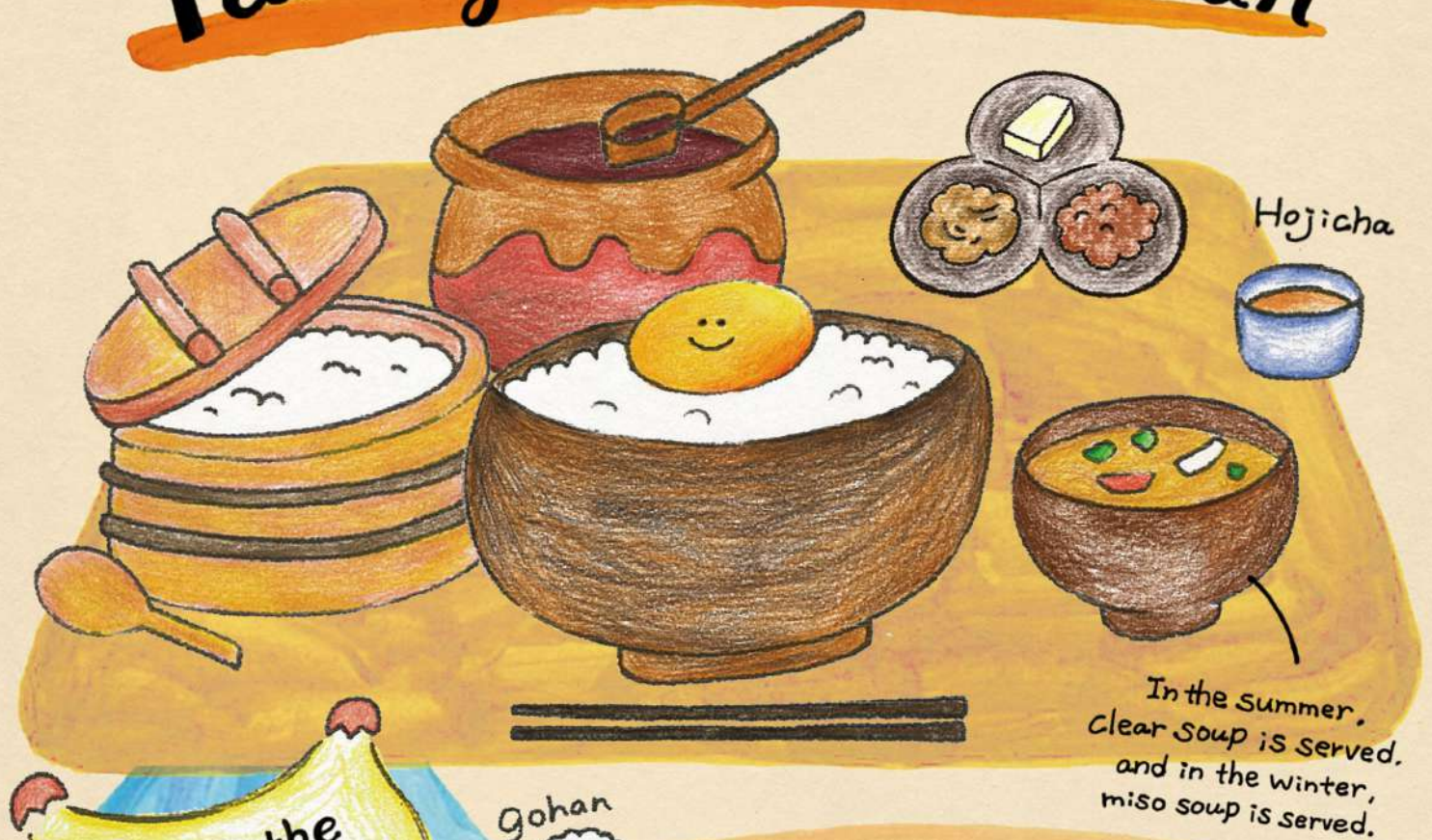


※ craft beer

※ White peach darjeeling tea and grape oolong tea
 are served iced in the summer, and hot in the winter.

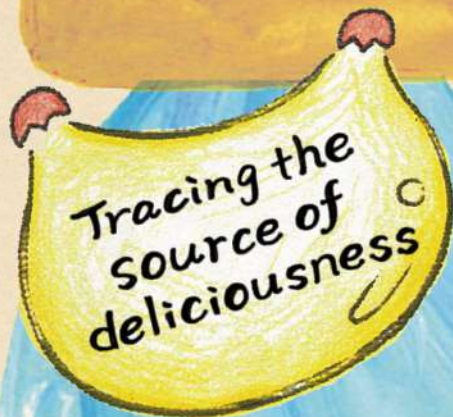
Rice with raw eggs and soy sauce

Tamago Kake Gohan



Hojicha

In the summer,
clear soup is served,
and in the winter,
miso soup is served.



Gohan



"Asahimai" produced
in Okayama Prefecture

Rice grown without reliance on pesticides or
fertilizers by learning the Farming methods of
Akinori Kimura famous for "Miracle Apples"

Eggs produced in
tamago Okayama Prefecture



Fresh eggs laid by hens raised
with carefully selected feed and
water in Okayama Prefecture.



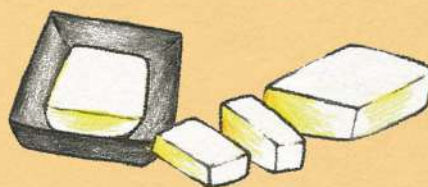
Yellow chive soy sauce

Sweetened Dashi soy sauce made
with a lot of Yellow chives that
local specialty of Okayama.

Okayama Special Select Topping
Three - Type - Option



Wagyu Beef Flavored
with Miso and Soy Sauce



Hiruzen
Jersey Butter



Mamachobi
flake

Mamakari
Flake
Anchovy Style

Mamakari is
Okayama's
local speciality fish.

Sweets & Drink Combo 2080 yen

Tamago Kake Gohan



Please choose a sweet



upgrade for 100yen



Please choose a drink



Peach Juice



Muscat Juice



Coffee



Peach Darjeeling Tea



Grape Oolong Tea

Drink Combo

1680 yen

Tamago Kake Gohan



Please choose a drink



Peach Juice



Muscat Juice



Coffee



Peach Darjeeling Tea



Grape Oolong Tea

upgrade for 300yen



Okayama pure Peach juice

Mushima Mugi no hajimari

#4 KURASHIKI HAZY IPA

#9 SETOUCHI WHITE ALE



* peach darjeeling tea and grape oolong tea are served iced in the summer, and hot in the winter.

* craft beer

Sweets Combo

1530 yen

Tamago Kake Gohan



Please choose a sweet



upgrade for 100yen



Toppings

Let's enjoy it 100 times more!



Okayama Special Select Topping 3-Type-Option

600yen

A great deal!



Wagyu Beef Flavored with Miso and soy Sauce

250yen



Hiruzen Jersey Butter

150yen



Mamachobi flake

250yen

Tamago Kake Gohan

Tamago Kake Gohan 1180 yen



Seconds



an egg 100 yen



a bowl of rice 200 yen

Sweets Menu

480 yen
+
one drink



Happy Pudding

This pudding is made with
Okayama HIRUZEN's jersey
milk and Okayama's eggs.
We stick to local products and
make it with our own recipe.

Enjoy our rich and creamy dessert!

Each one is hand-drawn 



This pudding is our speciality dessert.
Happiness report note books written
by customers are more than fifty in total!
If you have this one,
Happiness may come to you as well...★

Happy Burnt Basque Cheesecake



This is a Basque Cheesecake with a soft texture using two kinds of carefully selected cheese.

500yen + onedrink

Happy Terrine Chocolate



This is a smooth and rich Terrine Chocolate made of Bean to bar chocolate.

550yen + onedrink

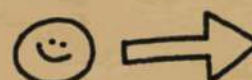
Happy Matcha Butter Cookie Sandwich

Made with cacao butter, this melt-in-your-mouth butter sand is gluten-free and vegan.

550 yen + onedrink



The sweets menu is available
only with a drink set.
Please choose from the drink menu.





Drink Menu



Peach
Juice

... 600 yen



Muscat
Grape Juice

... 600 yen

Both glasses are hand-made by one of
glass artist in Okayama,

Hanae Horiguchi.

The edge of the glass is especially
delicate and it is comfortable to drink.



Okayama pure
Peach Juice

980 yen

Made with about
one whole Okayama white peach
in every glass!

No preservatives or artificial
coloring.

A special peach juice
with the natural taste of peach.

\ White Peach flavored tea /



**Peach
Darjeeling
Tea**

... 600yen

\ Grape flavored Oolong tea /



**Grape
Oolong Tea**

... 600yen

* White peach darjeeling tea and grape oolong tea
are served iced in the summer, and hot in the winter.



Yuurin-an
Original blended!

Coffee

... 600 yen

(Hot or Iced)



Cocoa

... 600yen

(Hot or Iced)



okayama's
**White Peach
Soda**

... 650yen



**Grape
Soda**

... 550yen



**Matcha
au lait**

... 700yen

(Hot or Iced)



**Hojicha
latte**

... 650yen

(Hot or Iced)



Matcha

... 600yen

(Hot or Iced)

Specialities of our sister shop "Haremokemo"

Craft Drinks made in Kurashiki



Seasonal Craft Cola

This cola is made from ten kinds of spices and seasonal fruits.

You can enjoy spicy and refreshing taste.

650 yen

Ginger ale

Made with plenty of chopped ginger, including the peel!
It is a spicy and authentic ginger ale.



600 yen

Using an abundance of
white peach made in Okayama

Yuurin - an special peach drink



Made with Hiruzen Jersey milk,
refreshing flavor from yogurt and lemon!

Okayama White Peach Yogurt Drink

650 yen



With rich scent of
Earl Grey Tea

Okayama White Peach Tea Soda

650 yen



Okayama's Craft Beers

These craft beers are from
the Southernmost island of Okayama "Mushima".
Please enjoy them which were born in the
small island with a population of sixty.



"Mushima Mugi no Hajimari"

5% alcohol content (Saison Beer)

900 yen

This beer is characterized
by its fruity and complex
aroma derived from yeast.

It is easy to drink
for everyone.

Okayama's Craft Beers

OKAYAMA JIMOTO BEER 086

#9 SETOUCHI WHITE ALE

A wheat beer
accented with orange peel and coriander.

A banana-like aroma.

950 yen



#4 KURASHIKI HAZY IPA

Super fruity and juicy flavor
made with an abundance of
five different hops.

950 yen

