



赤つゆ  
 宮きしめん 700円  
 小盛 600円  
 冷製 750円



白つゆ  
 おすましきしめん 750円  
 小盛 650円



赤つゆ  
 とろろきしめん 800円  
 冷製 850円



冷 とろ玉梅オクラきしめん 900円



冷 ざるきしめん 700円



冷 海老天おろしきしめん 1180円



白つゆ 金しゃちきしめん 1100円



白えび入りかき揚げきしめん 850円

赤つゆ…しょうゆ仕立てのコクのあるおつゆです  
 白つゆ…白しょうゆ仕立てのあっさりとしたおつゆです

## サイドメニュー



名古屋コーチン串カツ 300円



飛騨牛コロッケ 300円

## トッピング

海老天ぷら (1本)	200円
とろろ	200円
かき揚げ	200円
ライス	160円

## 定食



宮きしめん定食 1000円  
 冷製 1050円



熱田の杜<sup>もり</sup>定食 1100円  
 冷製 1150円



宮きしめんかき揚げ丼セット 1100円  
 冷製 1150円

# Kishimen Menu



-Hot-

## Miya Kishimen

large portion +¥150  
small portion -¥100

¥700

fried *tofu*

spinach



H-①

dried bonito

fish cake

shiitake mushroom

Thick - Flavored Soy Soup

*Miya kishimen* is a dish comprising *Kishimen* noodles soaked in a red soup base, and are topped with shiitake mushroom, fried *tofu*, spinach, chopped long welsh onion, and dried bonito.

## Osumashi Kishimen

large portion +¥150  
small portion -¥100

¥750

shredded kelp

spinach

dried *tofu* skin



H-②

fish cake

shiitake mushroom

Plain - Clear Soy Soup

Shredded kelp and dried *tofu* skin (*yuba*) over a plain - clear Soy Soup



## Tororo Kishimen

large portion +¥150

¥800

dried seaweed

grated yam

spinach



shiitake mushroom

fish cake

H-3

Thick - Flavored Soy Soup

Grated, raw Japanese yam over *Kishimen* allowing a stringy texture to be enjoyed

---

## Shiroebiiri - kakiage Kishimen

large portion +¥150

¥850

white shrimp mixed and vegetable *tempura*

spinach



shiitake mushroom

fish cake

H-4

Plain - Clear Soy Soup

White shrimp and vegetable *tempura* that go well with plain - clear Soy Soup over *Kishimen*



## Kinsyachi Kishimen

shrimp tempura

spinach



¥1,100

fish cake

shiitake mushroom

Plain - Clear Soy Soup

Two fried shrimp *tempura* are placed over *Kishimen* to symbolize the two golden grampus decoratively adoring the roof of *Nagoya Castle*

---

## Lucky Daikichi Kishimen

shrimp tempura

shredded kelp

spinach



¥1,200

bream tempura

fish cake

shiitake mushroom

Plain - Clear Soy Soup

+1 Prize - Draw

Bream, shrimp and kelp which are known as lucky foods in *Japan* are topped. When winning the prize - draw, our original waffle is served.



## Tamagotoji Kishimen

dried seaweed

spinach



¥800

scrambled egg

fish cake

Plain - Clear Soy Soup

Scrambled egg in plain-clear soy soup. A light textured dish that goes well with the noodles.

---

## Tonjiru Kishimen

various kind of vegetables



¥900

pork

Miso Soup

Flavor *Miso Soup Kishimen* of been red *miso*, which is cooked with pork, *tofu* and various kinds of vegetables

# Kishimen Combination



## Miya Kishimen Teisyoku

large portion +¥150



¥1,000

H-①

S-①

Thick - Flavored Soy Soup

Set comprising *Miya Kishimen*, minced Hida beef in a fried croquette, rice, and pickled vegetables

---

## Atsutanomori Set

large portion +¥150



¥1,100

H-①

S-②

Thick - Flavored Soy Soup

Famous Nagoyan dish comprising *Miya Kishimen*, red miso over fried pork cutlet served over rice in a small bowl, and pickled vegetables

# Side Menu



## Rice



¥160 (small portion ¥100)

## Chimaki



¥300

*Mochigome* is a kind of rice which is mixed with pork meat and steamed in a large leaf of wide bamboo called *sasa*

## Nagoya Kochin Kushikatsu



¥300

As a specialty product of Aichi Prefecture, *Nagoya Kochin* (chicken) is fried and dipped in red miso sauce

## Hida beef Croquette



¥300

Well-known Hida beef is minced and mixed with mashed potato prior to being fried, Thin croquette have long been a tasty, popular fried dish in Japan



## Hirekatsu



¥300

Pork cutlet and cabbage ( fried and topped with red miso sauce )

## Zenzai



¥550

Warm sweet red bean soup with *mochi*.  
Salted kelp served with sweet red bean soup and eaten as sweet.



# Topping Menu



① Ebiten

shrimp tempura

¥200

② Kakiage

white shrimp mixed and  
vegetable tempura

¥200

③ Tororo

grated raw Japanese yam

¥200

## Winter Limited Edition

① Namatamago

raw egg

¥50

② Onsentamago

soft-boiled egg

¥100