



You more
HUMOR
MINAMIGUNI
ユーモア南小国

INAKARYOURI SHIKINOSATO HIRA
Open 10:00 ~ 16:00 Close Wednesday



A Inakaryouri (country cuisine) restaurant in a house built about 300 years ago in the Edo period. The dishes using wild vegetables from the mountains and vegetables grown by local farmers are just like the taste of a country side mother. The old house and its memorable flavors will bring you back to a nostalgic moment.

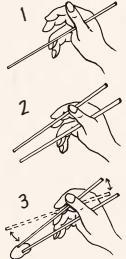
約 300 年前の江戸時代に建てられた家屋の田舎料理店。山で採れた山菜や地元の農家さんが作った野菜を使った料理はまさに田舎の母の味。古い家屋と思い出の味がよみがえる懐かしいひと時が過ごせます。

Use ingredients:meat

- | | | | | | |
|--|---------------|--|------------------|--|-----------|
| | Beef
牛肉 | | Pork
豚肉 | | Fish
魚 |
| | Chicken
鶏肉 | | Horse meat
馬肉 | | |

How to use hashi (chopsticks) properly

- ① Place a chopstick at the root of the thumb and the index finger.
- ② Hold and stabilize the other chopstick with the tips of the thumb and the index finger so that the two sticks are parallel.
- ③ Make a "V-shape" with the two sticks. Pick up food with the tips of the sticks.



* The dish may change without notice.
写真の内容は、変更になる場合があります。

* Tax Incl.
掲載メニューは全て税込価格です。



NO SMOKING
禁 煙

田舎料理 四季の里 比良

