

## Our Vision for Hitotsu no Osara

*The land, ocean, sky and our souls on one delicious plate.*

Here, you can try traditional Japanese home cooking that is made and served by all mothers to provide an authentic home style meal! We, moms of Kyoto, have cultivated new life in this abandoned house that was vacant for many years.

We are connected with farmers and suppliers from local and regional areas to provide fresh ingredients with transparency. We take care to avoid additives and chemicals in all of our seasonings.

We at Hitotsu no Osara aim to serve a hand made meal that is gentle to your heart and your body. Please feel at home and eat with us at the family table!

### MENU

REGULAR or LARGE rice portion available. Choice of drink.

#### **Mother's Special Rice Bowl 2,090**

A rice bowl topped with a raw egg, shiso, dried seaweed, sesame seeds and bonito flakes. We bring you the whole dried bonito and a wooden mandolin to shave off as much fish as you would like! Comes with miso soup and two seasonal veggie sides.

#### **Today's special 1,550**

Ask staff for the special meal of the day. Comes with rice, miso soup, traditional Japanese pickles, and three seasonal sides. Choice of drink.

#### **Fried Chicken 1,550**

Fried chicken tossed in a sweet, salty, sour glaze and served with Japanese tartar sauce. Comes with rice, miso soup, traditional Japanese pickles, and three seasonal sides.

#### **Fried Horse Mackerel 1,550**

Japanese Horse Mackerel breaded with panko and fried. Served with a Japanese barbeque sauce. Comes with rice, miso soup, traditional Japanese pickles, and three seasonal sides  
*We source our mackerel from a nearby island, Oki, in the Japan Sea.*

#### **Fried Tofu with Miso-Pork 1,550**

Fat slice of silken tofu deep fried and topped with a thick sauce made from ground pork and miso. Comes with rice, miso soup, traditional Japanese pickles, and three seasonal sides  
*Our tofu is made from soybeans harvested in Japan to ensure they are organic and not genetically modified.* (vegan available upon request)

#### **Grilled Fish 1,810**

Seasonal fish that is salted and partially dried, then grilled. This is a very tender and flavorful fish. Comes with rice, miso soup, traditional Japanese pickles, and three seasonal sides.

**Marinated Squid Rice Bowl 1,810**

Rice bowl topped with raw squid (marinated in a squid soy sauce), shiso, dried seaweed, sesame seeds and a raw yolk. Comes with miso soup, traditional Japanese pickles, and three seasonal sides.

*We source our squid from a nearby island, Oki, in the Japan Sea.*

**Spicy Veggie Curry 1,550**

Japanese curry made with seasonal vegetables and a veggie-fruit broth. Comes with rice, pickles and three seasonal sides. (vegan available upon request)

**Extras**

Raw Egg 300

Rice Refill 100

**You can add dessert to your meal for 330 yen. Please ask us for the seasonal dessert selection.**

**Drink Menu**

**Tangerine Juice:** 100% juice from Japanese tangerines.

**Apple Juice:** 100% juice from Japanese apples.

**Ginger Ale:** You can taste the spice from the ginger!

**Organic Coffee**

**Organic Black Tea**

**Organic Green Tea**

**Extra Fee**

**Spiced Honey, Ginger, Lemon Tea (hot or cold w/ sparkling water)** Spiced with pink and black peppercorns, cinnamon, cardamom, star anise, cloves, coriander, and bay leaves.

**Beer:** Japanese beer