| 1 | Banya-hama Pot 番屋浜鍋 ———————————————————————————————————— | ¥2,000 |
|----|---|-------------------------------------|
| | A pot dish of vegetables, meat and fish flavored with miso The minimum order is two servings and it will take a little time to prepare 野菜、肉、魚の入ったみそ味の鍋。2人前からです。 | |
| | お時間かかります。 | |
| 2 | Supreme Sushi 特上寿し ———————————————————————————————————— | —— ¥1,600 ⋝ |
| 3 | Sushi (5 pieces) サービス寿し 5 カン The item used for sushi depends on the day ネタはその日によって違います | ¥850 |
| 4 | Sea Urchin Don うに丼 Seasonal 時期によります | Depends on the market price |
| 5 | Seafood Don 海鮮丼 A bowl of rice with sashimi (raw fish) on top | ¥1,500~2,500 |
| 6 | Tempura Don 天丼 A bowl of rice topped with fried vegetables and shrimp 野菜、エビなどがはいります | ¥980 |
| 7 | Hair crab 毛ガニ Seasonal 時期によります | Depends on the market price |
| 8 | Okonomiyaki お好み焼き ミックス Okonomiyaki is a Japanese-style pancake made from egg, flour and water with various toppings. | ——¥1,000 ★ ★ & |
| 9 | Fried noodles 焼ソバ ——————————————————————————————————— | ¥550 |
| 10 | Yakitori 鳥串 Japanese style skewered chicken. Flavor can be chosen from salt or sauce 1本ずつ 塩・タレ | —— ¥160∼ •••• |

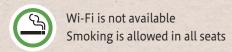
| II Pork skewers 豚串 Flavor can be chosen from salt or sauce 1本ずつ 塩・タレ | ¥120 |
|--|--------------------------|
| | ¥850 |
| | epends on arket price |
| 14 Lightly-dried cuttlefish イカー夜干し | ¥650 |
| I5 Grilled scallops with butter ホタテバター焼 ―― ¥8 Grilled scallops cooked with wheat and butter ホタテ貝にさっと小麦をふってバターで焼いたもの | 350~950 ** • |
| 16 Grille Surf clam with butter ホッキバター焼 ―― ¥8 Grilled Surf clam cooked with wheat and butter ホッキ貝にさっと小麦をふってバターで焼いたもの | 350~950 ## • |
| 「 Simmered tender octopus たこのやわらか煮 たこをやわらかく煮ています | ¥650 |
| 18 Deep fried Japanese white 大根あげ出し radish with soup stock Japanese white radish topped with scallop paste 大根にホタテ餡がかかっています | ¥400 |
| Japanese Omelette with crab カニの玉子焼き カニの身が入った玉子焼 | ¥500 |
| 20 Salad 野菜サラダ ———————————————————————————————————— | ¥700 |

| 21 Deep-fried conger-eel あなご天ぷら Please enjoy the dish by sprinkling curry flavored salt on it カレー塩をかけて食べます | — ¥750 ₩ & |
|---|----------------------------|
| Deep-fried shrimp エビ天ぷら ———————————————————————————————————— | — ¥950 ≶ ₩ & |
| ② Ezo simmered black えぞメバル煮付け —————rockfish in soy sauce | — ¥850 |
| Deep-fried octopus たこザンギ ———————————————————————————————————— | — ¥650 ₩ |
| Sashimi (raw fish slices) A~E 刺盛A~E ― ¥1,0 A: single serving B: about two servings 刺盛A:1人前 B:2人前ぐらい | 000~5,000 |
| 26 Red wine by the glass グラスワイン(赤) Alcohol酒類 | — ¥450 |
| Jyu-i-syuu 十一州 Alcohol 酒類 Japanese national liquor made in shin-totsu-kawa of Hokkaido (one glass) 北海道新十津川産の日本酒(1合) | — ¥500 |
| ② Oni-koroshi 鬼ころし Alcohol酒類 Japanese national liquor made in mashike of Hokkaido (one glass) 北海道増毛町の日本酒(1合) | — ¥500 |

Ezo Banya 2.58E

[Address] 2-9-5, Orange Bld.1F, Daikoku, Wakkanai City, Hokkaido, 097-0005 [Tel] 0162-22-3207 [Closed] Irregularly

[Open] 5:00pm-10:30pm



▼ Cash or Credit card are accepted (Tax is not included)

























29 Orange juice オレンジジュース –

30 Oolong tea ウーロン茶 Small glass or jug 小グラス・ジョッキグラス



¥200

¥200~300