

TEL.026-237-1026 17:00~21:00(LO) 17:00~21:00(LO)
17:00~22:00(LO/Fridays, Saturdays)

Sundays, Dec.30th-Jan.3rd

Mulberry Delicatessen & Cafe

International cuisine

MAIL: mulberry714@icloud.com 11:00~21:00(LO)

11:00~17:00(LO/Tuesday)

Wednesdays, Dec.31st-Jan.1st

Tanuki

Japanese Izakaya / Seafood

TEL.026-229-7485 17:00~23:00(LO)

Closed

Irregular holidays, Dec.31st-Jan1st

Settaka

Japanese Izakaya

TEL.026-219-2910 17:00~21:30(LO)

Mondays and Thursdays, Dec.31st-Jan.1st

Simanryo Alley Karukayasan-mae Nishikicho Street Chuo Street Settaka G [2F] Tanuki Yamazato Mash Café & Bed (H) NAGANO [3F] Abondo Nisenro Street SEIYU Cher-Cher Nagano NEW NAGANO® Nagano Tokyu Suehirocho Sotetsu Fresa Inn Nagano (H) Nagano Tokyu REI Naganoeki kita Abest Nagano Ekimae Masami Honpo Naganoeki-mae Nagano Plaza (H) Hotel Zenkoji(West) Exit Metropolitan Nagano (i) Public Toilet

Nagano City Tourist Information Center Foreign Curreency Exchange Nagano Station East Exit area JR Nagano Sta. Ren HHOTEL COURTLAND HHOTEL LIVEMAX PREMIUM Katsura @ TOYOKO-INN Nagano Station East Exit • 11

Nagano Station East Exit Park

JR Nagano Sta.

East Exit

TEL.026-224-0021 17:00~20:30(LO)



On the third Sundays on each month, Sunday nights, Dec.31st-Jan.1st

10 Masami Honpo

Japanese food / Soba noodles

TEL.026-217-4144 11:30~21:00(LO)



Closed

Open daily

11 Ren

Japanese Izakaya / Sushi

TEL.026-217-2799 17:00~22:00(LO)



💳 🕫 Convenience Store

Sundays and national holidays, Dec.30th-Jan.5th

12 Katsura



TEL.026-269-0101 17:00~22:00



Irregular holidays (including year-end and New

Year holidays). Sundays (from 4 persons, reservation required at least 2 days in advance)

Offers special menu that you can enjoy dinner at a special price.

Food Allergie Guide [Attention]

Please check in-store for other allergies. The allergy labels do not guarantee they are free of allergen. Please judge at your own risk















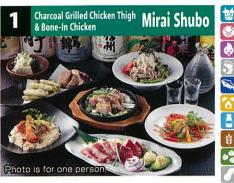


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Enjoy Nozawana croquettes, fried Nagaimo yam with Nozawana tempura, grilled Satsuma chicken thigh, two types of horse sashimi, seasonal salad, and Shinshu salmon carpaccio.



A set with water-cooked Shinshu local chicken, yakitori (grilled skewers) including wings, liver, and Negima, and a regional specialty from Hokushin, Nira Senbei (chive crackers). Pair with Shinshu



Includes an appetizer platter, Shinshu miso hotpot with tripes, two types of fresh fish sashimi delivered from Kumamoto, two types of authentic Kumamoto horse sashimi, a Gabai Obanzai salad, fried Nagaimo yam with Nozawana tempura, and rice porridge to finish.



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Mulberry Delicatessen & Cafe Image is for illustration purpose

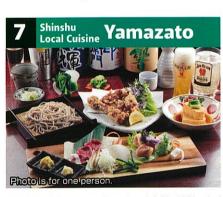
A set of 3 appetizers, quiche, soup, grilled Shinshu pork shoulder, and 2 drinks (choose from craft beer, sake, wine, etc.). The 3 appetizers and quiche change weekly. If you have allergies, we strongly recommend making a reservation.



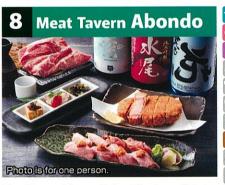
This course features a platter of three river fish varieties, Shinano Jidori chicken toriwasa(chicken sashimi and wasabi), and a one-hour all-you-can-drink option with 30 local sakes from northern and southern Nagano Prefecture.



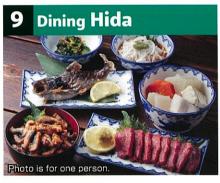
Set includes Shinshu beef dashi Shabu-shabu with a trio of appetizers, and a side of Shinshu soba, perfect for savoring the flavors of Shinshu. Pair with a glass of local sake, either Hokko or Mizuo.



This plan includes a seasonal assortment of ohitashi (blanched vegetables), dashimaki tamago (Japanese rolled omelet), a selection of two kinds of horse sashimi (lean meat and mane), sanzoku-yaki (mountain-style fried chicken), finishing soba noodles, and one drink of your choice (local sake also available).



Ideal for meat lovers, this set features Shinshu beef and sea urchin torched meat sushi, Miyuki pork loin cutlet, three appetizers, and one drink (choose from local sake or local wine).



A luxurious set featuring salt-grilled Iwana (Japanese char), Nippe-jiru soup, Nozawana stem pickles with wasabi, grated Nagaimo yam with Matsushiro Wasabi, Unagi Hitsumabushi bowl, and Hida's most popular horse sashimi.



A delightful Shinshu set meal featuring edamame, medium-fatty tuna sashimi (chutoro), 5 kinds of tempura (shrimp, whiting, maitake mushroom, eggplant, and shiso leaf), soba noodles (zaru or kake), and one drink included.



A set including 11 pieces of sushi as the main dish, along with Nanban-zuke (marinated fish) and soup (such as fish head soup), paired with three recommended types of Shinshu local sake.



An indulgent course with yakitori made from Fukumi chicken from Shinshu (gizzard, Kashiwa, liver, Tsukune, wing, and cartilage), thick fried tofu, shiitake mushrooms, Shishito peppers, quail eggs, cabbage platter, ice cream, and two drink.

