



Welcome to Aso Uchinomaki

# WARAKU 和楽

Since its opening 32 years ago, we have been serving special regional cuisines in Kumamoto and Aso area. Soak yourself in our quiet and peaceful atmosphere and please try out the dishes. We have a special pride on all the process from material purchasing to cooking method.

創業 32 年。熊本阿蘇郷土料理を幅広く提供させて頂いております。落ち着いた和風の雰囲気のお店です。素材や調理方法にもこだわりぬいた料理をぜひ一度おめし上がりください。

**01** Sashimi (sliced-raw fish) platter 1 plate  
刺身盛合せ 1皿 ¥1,500

**02** Special-selected Basashi (raw horse meat) 1 plate  
特選馬刺し 1皿 ¥1,500

**03** Higo special platter (3 varieties) 1 plate  
肥後名物・三種盛り 1皿 ¥980

**Use ingredients:meat**

Beef  
牛肉

Pork  
豚肉

Fish  
魚

Chicken  
鶏肉

Horse meat  
馬肉

<p><b>04</b> Tempura platter 1 plate 天ぷら盛合せ 1皿 ¥1,000</p>	<p><b>05</b> Hot and crispy Karashi Renkon (Deep-fried lotus root stuffed with mustard Miso) 1 plate アツアツ・サクサクからし蓮根 1皿 ¥600</p>	<p><b>06</b> Grilled horse innards 1 plate 馬ホルモン焼き 1皿 ¥880</p>	<p><b>07</b> Hitomoji Guru-guru (Twisted young green onion with vinegared Miso sauce) 1 plate ひともじぐるぐる 1皿 ¥390</p>
<p><b>08</b> Fried rice with mustard leaf 1 plate 高菜めし 1皿 ¥660</p>	<p><b>09</b> Tuna and mayonnaise salad 1 plate ツナマヨサラダ 1皿 ¥550</p>	<p><b>10</b> Broiled free-range chicken with homemade Yuzu pepper 1 plate 地鶏炙り焼き自家製ゆず胡椒添え 1皿 ¥650</p>	<p><b>11</b> Assorted Oden (Simmered fish cakes) (Available from Sept. through May) 5piece・1 plate おでん盛合せ(9月~5月まで)5個・1皿 ¥500</p>
<p><b>12</b> Simmered sea bream's bony parts 1 plate 鯛のあら煮 1皿 ¥1,200</p> <p>Magnificently grilled sea bream, the King of the Sea. One of the traditional Japanese cooking methods. 海の王様鯛を豪快に仕上げます。日本料理伝統の一品です。</p>	<p><b>13</b> Deep-fried young chicken 6piece・1 plate 若鶏の唐揚げ 6個・1皿 ¥480</p> <p>Tender and juicy fried chicken are all processed and cooked at our kitchen. やわらかジュシーな手仕事仕込みのカラアゲです。</p>	<p><b>14</b> Daikon radish and potherb mustard salad topped with crispy dried baby sardines. 1 plate 大根と水菜のバリバリジャコサラダ 1皿 ¥600</p> <p>Crunchy Daikon radish and potherb mustard salad topped with crispy dried baby sardines as an accent. シヤキシヤキ大根と水菜に乾煎リジャコでアクセントです。</p>	<p><b>15</b> A set of fried chicken, french fries and Frankfurter sausage 1 plate フライドチキンとポテトとフランクフルトのセット 1皿 ¥650</p> <p>Recommend for young people because of its large portion! Matches for beer. ボリューム満点。若い方にピッタリ! ビールに合います。</p>
<p><b>16</b> Chanko Nabe (Hot pot stew dish commonly eaten by Sumo wrestlers)(Order from 2 persons) Portion for 1 person ちゃんこ鍋 2人前より~1人前 ¥1,700</p> <p>Special menu of our restaurant for more than 30 years. Famous Sumo wrestler Sadano-umi's favorite! 30年続く当店の代表的メニュー。佐田の海も食べていました。</p>	<p><b>17</b> Miracle deep-fried chicken wing 4piece・1 plate 奇跡の手羽先揚げ 4本・1皿 ¥480</p> <p>You may want to eat this dish repeatedly as moistened stuff is wrapped by crispy-fried skin. カリカリの外側としっとりとした内の部分がクセになる味です。</p>	<p><b>18</b> Grilled sparerib with black pepper 1 plate スペアリブ黒胡椒焼き 1皿 ¥440</p> <p>Take big bites on the meat with bone, Yummy! Thank for the gift from the land. 骨ごとしゃぶり付く、旨い!大地の恵みに感謝です……。</p>	<p><b>19</b> Yakitori (grilled meat on skewers) Platter 7piece・1 plate 焼とり盛合せ 7本・1皿 ¥980</p> <p>Grilled so juicy. Why not ordering one more Akaushi? ジューシーに焼き上げます。あか牛一本入れましょうか?</p>

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

Tax Incl. 掲載メニューは全て税込価格です。

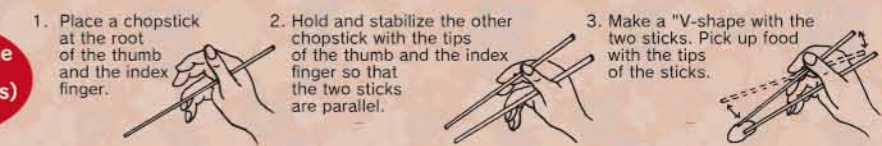


**KAMINAKACHO STREET**  
Aso Uchinomaki hot spring  
Opening Hours 17:30 ~ 23:30

# WARAKU 和楽

Irregular holiday (but mostly on Sunday)

How to use  
hasshi  
(chopsticks)  
properly





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**Attention Water is free**

Use ingredients: meat



Beef  
牛肉



Pork  
豚肉



Fish  
魚



Chicken  
鶏肉



Horse meat  
馬肉

Order Number 20



Waraku Set  
Portion for 1 person  
和楽膳 1人前 **¥2,400**

Order Number 21



Tempura set  
Portion for 1 person  
天ぷら膳 1人前 **¥1,900**

Order Number 22



Akaushi beefsteak set  
Portion for 1 person  
あか牛ステーキ膳 1人前 **¥2,200**

Order Number 23



Sea foods bowl  
Portion for 1 person  
海鮮丼 1人前 **¥1,200**

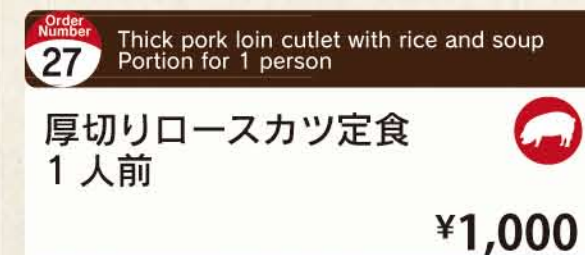
Order Number 25



Tempura bowl Portion for 1 person  
天丼 1人前 **¥850**

One of the most popular Donburirice bowls in Japan. Not only tasty but also savory dish.  
日本を代表する丼物の一つです。奥深い味わい有る一品です。

Order Number 27



Thick pork loin cutlet with rice and soup  
Portion for 1 person  
厚切りロースカツ定食 1人前 **¥1,000**

We processed approx. 150g loin to cook this handmade dish at our kitchen  
約 150g のロース肉を自店で手仕事、仕込みの一品です。

Order Number 29



Grilled and baked cheese curry on heated stone pot Portion for 1 person  
石焼きベークドチーズカレー (グリル) 1人前 **¥900**

Grilled dish on heated stone pot with a lot of cheese on top.  
熱々の石鍋でたっぷりチーズをのせグリルしました。

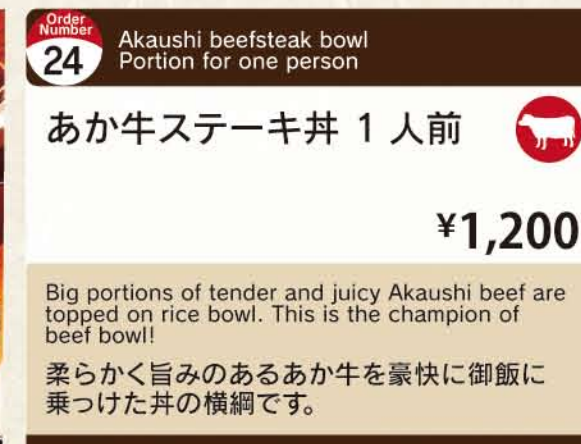
Order Number 30



Akaushi hashed beef with rice Portion for 1 person  
あか牛ハヤシライス 1人前 **¥900**

Thinly-sliced Akaushi beef and onion are cooked well in perfect match to produce excellent taste and unique texture. So delicious...  
あか牛の薄切り肉と玉ねぎの食感と旨み。なかなかです...

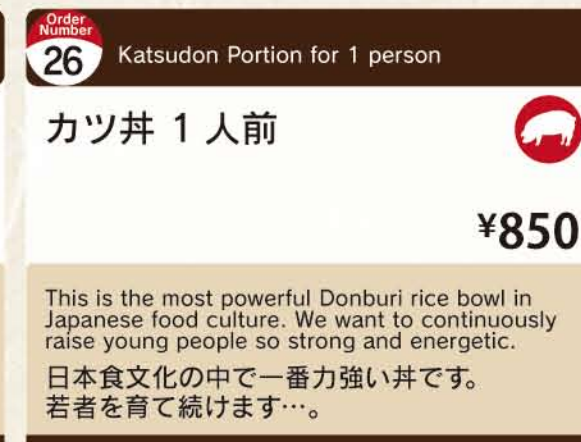
Order Number 24



Akaushi beefsteak bowl Portion for one person  
あか牛ステーキ丼 1人前 **¥1,200**

Big portions of tender and juicy Akaushi beef are topped on rice bowl. This is the champion of beef bowl!  
柔らかく旨みのあるあか牛を豪快に御飯に乗つけた丼の横綱です。

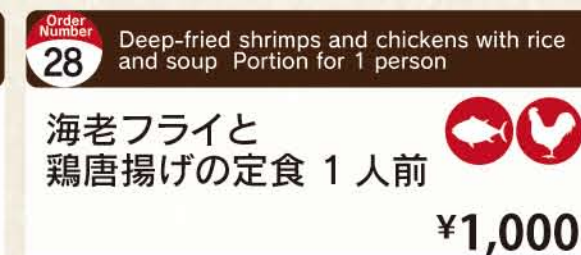
Order Number 26



Katsudon Portion for 1 person  
カツ丼 1人前 **¥850**

This is the most powerful Donburi rice bowl in Japanese food culture. We want to continuously raise young people so strong and energetic.  
日本食文化の中で一番力強い丼です。若者を育て続けます...

Order Number 28



Deep-fried shrimps and chickens with rice and soup Portion for 1 person  
海老フライと鶏唐揚げの定食 1人前 **¥1,000**

Truly handmade and homemade dish in every process. Do not miss this chance and try this out.  
いずれも当店で手仕事、仕込みの一品です。ぜひ一度御賞味を...

## Alcohol & Drink menu

### Beer



Order Number 31	draft beer : Kirin Ichibanshibori (middle mug)	1 glass	¥550
	生ビール キリン一番搾り (中ジョッキ)	1杯	
Order Number 32	Asahi Super Dry (middle size bottle)	1 bottle	¥550
	アサヒ スーパードライ (中瓶)	1本	

### Sake/Shochu (Japanese Spirits)



Order Number 33	shochu : Hakutake (rice) ;lichiko (wheat) ;Kurokirishima (potato) ;Shimabijin (potato)	one glass, each	¥400
	焼酎・白岳(米)・いいちこ(麦)・黒霧島(芋)・島美人(芋)	各1杯	
Order Number 34	shochu (rice, wheat, potato)bottle	1 bottle	¥1,980~
	焼酎 米・麦・芋 ボトル	1本	¥3,300
Order Number 35	shochu with soda (flavors: plum, peach, kyoho grade, lime, Calpis, lemon)	1 glass	¥400
	酎ハイ (梅・桃・巨峰・ライム・カルピス・レモン)	1杯	
Order Number 36	sake (local sake: Reizan or Kumamoto Kouro)	1glass 1杯	¥550
	日本酒 地酒 れいざん・熊本香露	2GO (300ml) 2合・300ml	¥650

### Whiskey

Order Number 37	Whiskey (On the rocks/With water and ice/Highball)	1 glass	¥500
	ウイスキー ロック・水割り・ハイボール	1杯	

### Wine

Order Number 38	Wine (Red/White)	1 glass	¥400
	ワイン 赤・白	1杯	
Order Number 39	a bottle of wine (red or white)	1 bottle	¥1,500~
	ワイン 赤・白 ボトル	1本	¥3,500

### Other

Order Number 40	Soft drink	1 glass	¥200
	ソフトドリンク	1杯	