

Starters at Ringo no Hana!

Tasty

**Popular dishes at
Ringo no Hana**

Most popular

Hachinohe-Mae Oki brand cold smoked mackerel (prosciutto style)
This has remained one of the popular dishes since the restaurant opened.

¥ 680+tax



Second most popular

Miso flavored shellfish

Familiar flavor from Aomori city, using
Kanesa miso

¥ 880+tax



Third most popular

Fresh horse sashimi from Aomori

Taste umami in every bite

¥ 980+tax



※The price shown excludes tax. The tax will be charged additionally.

These are also popular

● Fresh Kaikyo salmon sashimi

Farmed-raised
Donaldson trout from
Ohatamachi, raised in
the raging waves of
Tsugaru Straits

Owner's
recommendation



¥ 780+tax

● Hirosaki iga minchi (calamari patties)

A home cooking of Hirosaki.
Deep fried minced calamari
and vegetable patties.

¥ 580+tax



● Towada Bara Yaki (Stir fry)

Local flavor of Towada city.
Stir fry with swine raised
feeding garlic.

¥ 880+tax



● Hachinohe senbei jiru (soup and rice crackers)

Local flavor of Hachinohe city.
Broth made from Hachinohe
mackerel. Classic flavor.

¥ 680+tax

Small pot 2 servings



※The price shown excludes tax. The tax will be charged additionally.

Favorites

Sakura meat (horse meat) from Aomori

● Aomori horse meat hotpot

Flavored with miso, sesame, and garlic. Loaded with cabbage.

To finish off your hotpot

Rice porridge set... ¥ 300+tax

Rice crackers 50 yen/piece

2 servings shown in the photo.

We accept order from 1
serving.

¥ 2400+tax
(1 serving)



● Freshly dressed Aomori horse meat sashimi

Aomori leads the third national production
of horse meat.

The first is Kumamoto, and the second is Fukushima.

Constant
requests for
second
servings!

¥ 980+tax



※The price shown excludes tax. The tax will be charged additionally.

Small Plates

● Namban miso (spicy miso)

with seasonal vegetables

Pickled vegetables, such as Japanese radish, carrot, cucumber, Japanese basil seeds, and green chili



¥ 580+tax

● Salted calamari gut

¥ 480+tax

● Authentic Nebuta Zuke

¥ 480+tax

Japanese radish, cucumber, herring roe, dried cuttlefish, and sticky kelp preserved in soy sauce

● Traditional Nishin Kirikomi (Diced Herring)

Diced herring, marinated in rice malt

¥ 480+tax

● Apricot Umeboshi (pickled apricot)

(per piece)

Apricot wrapped with Japanese basil, and pickled like plums

¥ 100+tax

● Potato Salad

Minamoto sauce for more flavor. Comes with crackers.

¥ 480+tax

● Angler fish tossed with miso and gut

¥ 680+tax

● Salted tuna gut tossed with cream cheese

¥ 580+tax

Even better!

Goes well with crackers!

¥ 100+tax

Crackers (4 pieces)

● Three kinds of pickles

¥ 880+tax

4 kinds of small plate samplers

¥ 1050+tax

Small plates sampler of the day. Salted gut, pickles, etc.

※The price shown excludes tax. The tax will be charged additionally.

Seafood From Aomori

● Hachinohe-Mae Oki brand cold smoked mackerel (prosciutto style) ¥ 680+tax

This has remained one of the popular dishes since the restaurant opened.



Most popular

Slowly smoked fatty mackerel. Tastes almost like prosciutto

● Fresh Kaikyo salmon sashimi ¥ 780+tax

Melts like toro. Raised in the raging waves of Tsugaru Straits



Owner's recommendation

※The price shown excludes tax. The tax will be charged additionally.

Meat overload

● Towada Bara Yaki

(Stir fry)

¥ 880+tax

big size ¥ 1280+tax

Stir fried pork and onion with sweet-and-salty sauce.



● Stir fried burdock and pork with Minamoto sauce

¥ 980+tax



Aomori is the land of the farming

● Thick sliced bacon

¥ 680+tax

Slow aged Aomori pork



● Minced cutlet of Aomori beef (1 piece)

¥ 480+tax

We accept order by piece.
Authentic recipe using Aomori beef



※The price shown excludes tax. The tax will be charged additionally.

Vegetable Dishes from Aomori

Owner's
recommendation

Assorted seasonal vegetables from Aomori

● Comes with Japanese dips ●

- Garlic miso mayonnaise
- Apple Salt

Vegetables are subject to change by season

3 to 4 people ¥ 980+tax

1 to 2 people ¥ 600+tax



You can now take home the popular garlic miso that comes with the assorted vegetable plate

Garlic miso to go

Per pack (Approximately 50g)

¥ 300+tax

Aomori garlic

Deep fried garlic head 【From Towada】

70% of domestic garlic comes from Aomori



¥ 600+tax

No worry about the garlic breath!

It has been proven that this garlic smell disappears after 5 hours.

※The price shown excludes tax. The tax will be charged additionally.

Apios (Superfood of Native Americans)

● Deep fried apios

with apple salt

¥ 580+tax

Sweet!

■ What is apios?

- Sweet bean plant, tastes like potato
 - Place of Origin: North America
 - High in nutrition
- Also known as "Staple food of Native Americans"



■ Reason for sweetness

Spends entire winter in snow

For your family(^^♪

◆ To Go

- Sold in frozen package
- Thaw at room temperature

¥ 500+tax



※Mr. Kono the producer

※The price shown excludes tax. The tax will be charged additionally.

Chinese yam / burdock from Aomori

The largest domestic production!

● Chinese yam with wasabi

¥ 480+tax

Flavor it with soy sauce

● Butter sauteed Chinese yam

¥ 480+tax



● Stir fried burdock and pork with Minamoto sauce

¥ 980+tax



Complement your

☪ Meal set

¥ 300+tax

Comes with rice and miso soup

● Rice (Tsugaruroman)

- Small ¥ 150+tax
- Medium ¥ 180+tax
- Large ¥ 240+tax
- Mt. Iwaki ¥ 490+tax



※Mt. Iwaki rice is served 16.25cm high, about 600g, in honor of Mt. Iwaki

※The price shown excludes tax. The tax will be charged additionally.

Local flavor of Kuroishi city

● Kuroishi soup yakisoba

Authentic flavor!

Soup is poured over after preparing yakisoba.



● Kuroishi yakisoba

¥ 780+tax



◆ Special at Ringo no Hana

•We use thick, flat, chewy noodles from Yabuya.

We season the yakisoba with the sauce approved by Ishiguro yakisoba supporters “Blast.”

Salmon roe x natto (Dazai's favorite)

● Salmon roe natto rice

¥ 680+tax

Increasing popularity



A favorite of the former miss universe from Aomori



● Salmon roe natto on cold tofu

¥ 680+tax



※The price shown excludes tax. The tax will be charged additionally.