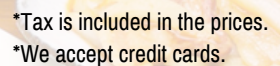




Aomori Izakaya Ringo no Hana Food Menu



3 *must try* food



Cold Smoked Mackerel



Fresh Horse Sashimi



Kaiyaki Miso



EXPERIENCE THE EXQUISITE FLAVOR OF MACKEREL
SMOKED TO RESEMBLE PROSCIUTTO, A CULINARY
MASTERPIECE FROM AOMORI PREFECTURE!

Cold Smoked Mackerel from Hachinohe-city Must Try!! Our Special Menu

This is the mackerel from Hachinohe-city, the northernmost famous mackerel fishing ground in Honshu-area! The the mackerel fat content is about 15% plus, one of Japan's most fatty mackerel! High in unsaturated fatty acids!

"Cold-smoked cured ham production method. The smoked is cooled, less than 20°C and blown over the mackerel, making it aroma on the surface moist, and juicy inside!"

**SMALL: 900 YEN
LARGE: 1,700 YEN**



**RECOMMENDED
WITH LOCAL SAKE!
MUTSU HASEN**



**The taste of homemade food
from Aomori's mothers.**
Representative of Aomori Homemade Food

Kaiyaki Miso

**Scallops and Green Onions are seasoned with Miso and
simmered with Eggs.**

Must Try!! Our Popular Menu

The combination of egg and miso.

A nostalgic taste of Tsugaru and Shimokita area.

Contain a miso crafted by Marushichi Soy Sauce in Owani Town.

Small ... shell diameter about 14 cm, with 2 eggs.

Large ... shell diameter about 17 cm, with 3 eggs.

SMALL: 1,000 YEN
LARGE: 1,500 YEN



**RECOMMENDED
WITH LOCAL SAKE!
KAMEKICHI**



A Local Delicacy!

EXPERIENCE THE EXQUISITE FLAVOR
LOCAL CULINARY MASTERPIECE FROM
AOMORI PREFECTURE!



TOWADA BARAYAKI

Stir-fried beef and onions with sweet and spicy special sauce.

SMALL: 1,200 YEN
LARGE: 1,800 YEN



HIROSAKI IGAMENCHI

A taste of home made cuisine from Hirosaki. It is deep fried minced squid and vegetables.

950 YEN



**FRIED PORK WITH SEASONAL
VEGGIES AND GENTARE SAUCE**

Contain "Towada Garlic Pork" with a special garlic powder from Aomori families secret sauce, ours is Gentare. It's a blend of Aomori apples, garlic, onions, ginger, and fresh veggies mixed with soy sauce from Aomori Prefecture.

SMALL: 1,200 YEN
LARGE: 1,800 YEN



**FAVORITES AND
RECOMMENDED AMONG
CUSTOMER!**

Fresh Horse Sashimi origin from Aomori

Cherry Meat from Aomori
(game meat...horsemeat)

Tender meat! No smell!

More you chew, it's more delicious it becomes!

More you bite, and more flavorist!

From Kanagi, Goshogawara City.

1,500 YEN



**RECOMMENDED
WITH LOCAL SAKE!
ANDOSUIGUN**



We are using the finest and most selective meats for our menu

Pork: Towada Garlic Pork (Minoru-fed pork)

Mixed with garlic. No chemical used. Pork with delicious fat.

Horse Meat: Horse meat from Kanagi Town (Odagiri Farm)

We are committed to the entire process of feeding, raising, and slaughtering horse meat in-house.

Wild boar: from Imabetsu Town (Okutsugaru - Boar Farm)

Raised on 100% plant-based feed, mainly containing apples.

No chemicals are used. This wild boar meat has a strong flavor with no odor.



Aomori's top quality Garlic!
750 YEN

Deep-fried whole garlic (from Towada)

Garlic can improve your immunity

Garlic from Aomori Prefecture is large, white, and known for its sweeter rather than spicy flavor. It's recognized as one of the most delicious and famous garlic brands in Japan.

AVAILABLE FOR SALE AT OUR RESTAURANT



GARLIC BEAN CURD

1,200 YEN



PREMIUM GARLIC

500 YEN



Vegetable Menu

Don't miss it our *"Seasonal Dishes"*

Chinese yam with wasabi

600 YEN

Please try only with soy sauce.
(recommended)

Sautéed long potatoes with butter

850 YEN

Featuring a crisp texture, this dish captivates you with the perfect harmony of sweetness and saltiness.

Deep-fried apios.

850 YEN

Legume family. Some people say it tastes like peanuts, while others compare its soft and sweet texture to chestnuts. It's a delicious and healthy food.

Seasonal Vegetable Potato Salad

800 YEN

With apples and other seasonal vegetables.



APPETIZER

APPETIZERS AND SNACKS

1. Salted tuna with cream cheese 800 YEN

- Recommended drinking with Japanese sake
Shiokara is a Japanese dish consisting of fermented and aged preserved food, often made from squid innards.

2. Salted muscles origin from Aomori 900 YEN

- Savor the rich flavors of salmon or trout roe, encased in their natural ovarian membranes and delicately seasoned with salt or soy sauce. Aomori's direct shipment of musuko has a different taste!

3. Apricot Umeboshi (1 piece) 100 YEN

- Anzu (apricot) wrapped in shiso (perilla) and pickled plums.

4. Nebutazuke (pickles) 600 YEN

- A classic Aomori delicacy featuring daikon radish, cucumber, herring roe, dried squid, and sticky kelp, all marinated in soy sauce. It's salty and perfect pairing with a drink.

5. Nishin Kirikomi 600 YEN

- The herring has been finely chopped and marinated with koji (mold).

6. Salted squid 550 YEN

7. Assorted pickles 950 YEN

**DELICIOUS!
SERVED OVER THE RICE.**

4. Nebutazuke (pickles)

RICE

8. Rice from Aomori's brand SMALL: 200 YEN

- One of the best rice with "Special A grade" for seven consecutive years!

NORMAL: 250 YEN

LARGE: 300 YEN

2. Salted muscles

MAIN COURSE

OUR MAIN COURSE

1. Kuroishi "Tsuyu" Yakisoba

900 YEN

A local delicacy from Kuroishi City. We make yakisoba and then drizzle it with soba sauce. There are similar elements to ramen and miso soup, allowing you to enjoy multiple aspects of Japanese culture in one meal.

2. Kuroishi Yakisoba

1,000 YEN

Yakisoba is a popular Japanese stir-fried noodle dish. It is commonly made with wheat noodles that are stir-fried along with vegetables like cabbage, carrots, and bean sprouts, and often includes some form of protein such as pork, chicken, or seafood.

The dish is seasoned with a special yakisoba sauce, which is a savory blend typically consisting of Worcestershire sauce, soy sauce, and other spices. It's a fast and flavorful dish often found at festivals, food stalls, and restaurants throughout Japan, and it's also commonly prepared at home.

OUR ORIGINAL FLAVOR.

3. Aomori Niboshi Yakisoba

1,200 YEN

4. Hachinohe Mackerel Yakisoba

1,200 YEN

5. Towada garlic yakisoba

1,300 YEN

6. Niboshi garlic yakisoba

1,500 YEN

7. Hachinohe senbei soup

1,000 YEN

- A traditional dish from the Hachinohe region of Aomori Prefecture, this dish features Nanbu senbei crackers made from wheat flour and salt. These are broken into pieces and simmered in a broth made from meat, fish, vegetables, and mushrooms.
- Small pot (serves for two)
- **Senbei soup is served until 22:00 (20:30 on Saturdays and holidays).**

1.
Kuroishi
"Tsuyu"
Yakisoba

7.
Hachinohe
senbei soup

SUJIKO × NATTO

DELICIOUS OF SUJIKO

- | | |
|--|------------------|
| 1. Sujiko × Natto Gohan (rice) <ul style="list-style-type: none">1 bowl of rice with sujiko and natto (fermented soybeans) | 950 YEN |
| 2. Sujiko × Gohan (rice) | 900 YEN |
| 3. Salted Sujiko origin from Aomori <ul style="list-style-type: none">Served only with Sujiko (salted salmon roe) | 900 YEN |
| 4. Party size of Sujiko Natto Gohan <ul style="list-style-type: none">Aomori map shaped! about 3 bowl of rice with sujiko and natto | 2,700 YEN |
| 5. Sujiko Natto Gohan with Egg | 1,050 YEN |
| 6. Sujiko, Natto and Cold Tofu | 950 YEN |

AOMORI
MAP
SHAPED



"Sujiko is made from salted salmon roe. This flavor even beloved by Dazai Osamu, a famous Japanese writer from 20th century known for his honest portrayal of life's trials and tribulation in his writings"

1.
Sujiko
×
Natto gohan



6.
Sujiko, Natto
and Cold
Tofu



5.
Sujiko Natto
Gohan with Egg

