

Sagehei's Recommended Menu

What is Hotto?

It is the famous local cuisine of Yamanashi. It consists of pumpkin, green onions, burdock root, and carrots. The basic soup is made from miso. Hotto is very nutritional, so it can digest very well, and it's very healthy. Shingen Takeda, a warrior, ate hotto in his camp. After the fall of the Takeda family, it became a historically famous food around this area.



* This menu doesn't include tax

No. 1 Itsukaichi Hotto 1090 yen

A boar pig hybrid was reared in this area in the past. This dish coordinates seasonal vegetables and tasty boar pig hybrids (it's called "inobuta"). This is our recommendation.

No. 2 Itsukaichi hotto with mushrooms 1250 yen

It contains vegetables, boar pig hybrids and four kinds of natural mushrooms. It is very rich in flavor.

No. 3 Vegetable hotto 780 yen

It contains a lot of vegetables and seasonal ingredients and it is reasonable in price.



Tofu



forest mushroom


1. Vegetable hotto + Tofu (topping) 840 yen
2. Vegetable hotto + Mushroom and Tofu (topping) 1000 yen
3. Vegetable hotto + Slippery forest mushrooms (topping) 870 yen
4. Vegetable hotto + Rice cake (topping) 870 yen
5. Vegetable hotto + Chicken (topping) 890 yen
6. Vegetable hotto + Seaweed (topping) 850 yen

No. 4 Innards stew hotto 1150 yen


The flavor of pork is coordinated with seasonal vegetables in the innards stew and there is plenty of strong taste. So you'll become addicted to the flavor.




No. 5 Kim chi hotto 1200 yen

This is a sour and spicy kim chi soup. It also uses the boar pig hybrid. It is served Korean-style.

CNo  Curry hotto with chicken 1050 yen

It contains chickens and vegetables in a spicy curry soup.
The taste is very strong.


CNo  Seasonal hotto


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-  1. Wild vegetables hotto (spring) 1040 yen
: It contains a lot of wild vegetables that came from the hills in spring.
 2. Chilled hotto (summer) 1040 yen
: This is a cool hotto. It contains a lot of ingredients in chicken broth and miso.
 -  3. Oyster hotto (winter) 1200 yen
: These oysters are so nutritious. So, it's called "the milk of the sea". They came from Hiroshima.


CNo  Rice dish

1. A chicken skin meat set 780 yen
: It contains chicken skins, onions, fried mushrooms, rice, and miso soup.
2. A bowl of boar pig hybrid 990 yen
: It contains boar pig hybrid and egg in the bowl.
3. Bowl of rice with chicken and egg 830 yen
: It contains chicken and egg in the bowl.
4. Rice ball "Onigiri" set 420 yen
: Three kinds of rice balls are set on the side.

CNo  Service a la carte

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1. Miso Dengaku 420 yen
: It is served on hot konjac with sweet miso on a sheet of straw.
 2. Raw konjac 320 yen
: It is raw (not boiled) konjac with wasabi mixed in soy sauce.
 3. Innards stew 420 yen
: This is boiled entrails of pork with konjac.

CNo  Drinks

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1. Large bottle of beer 630 yen
 2. Medium sized bottle of beer 520 yen
 3. Non-alcoholic beer 320 yen
 4. Cola 210 yen
 5. Oolong tea 210 yen