

We've continued to protect
homemade taste since our restaurant
began to operate around 1950s.
Our motto is to serve all guests
elaborate dish in homely
atmosphere.

Please come and duck under our
shop curtain to have a littele break.
All the staff is looking forward to
seeing you very soon.



角松酒蔵
Sake brewery Kadomatsu

We can prepare full-course meal according
to your afford price and request.
Please feel free to ask me.

Client dinner
for the guest from outside of Kumamoto

Welcome to Kumamoto
We prepare Local dish and sake
of Kumamoto

Thnak you party
and Social meeting
with your good friends
and company

for wrap up party
Please deepen the bonds between
your friends with delicious dish and sake

Housewife gathering
Party with your children

Even housewife needs a break.
We can offer the dish for
child and make satisfy all mothers

Family banquet
For family's memorial day

Birthday, wedding anninersary
and housewarming
We are willing to offer our
hospitality to you and your family



hole-in-the-wall restaurant
private space for only one group per day

Have the best party without caring eyes of others.
I hope you can use it for singles party, class and family reunion.



Japanese-style room
with maximum 24 guests



Private room with Japanese style leg
warmer for 6 guests



Inner room of kadomatsu, villa "Chikuan"
is just behind our restaurant
Renovated old, Japanese-style home with
maximum 30 guests.
Rooms can be reserved for 5 guests or more
(peak period for 10 guests or more)

Phone number 096-325-9090

Address 10 Renpei-cho Chuo-ku Kumamoto-shi
Open from 17:30 to 22:30 (last call 22:00)
Closed Sunday • National holiday



**Via public
transportation**

【Kumamoto tram】
2 min walk from Karashima-cho tram stop
2 min walk from Keitoku school tram stop
【Bus company】
5 min walk from Kumamoto transportation center
2 min walk from Nichiginmae

How to make a booking

Please give us a call
096-325-9090

Please let us know the number of people, budget and request
We suggest the menu according to your request.

If anything has been changed...

Please contact us as soon as possible in case of any changes for your
booking

We can accept your sudden change on the same day, but there might be
a favor that I'd like to ask you it due to purchase of stock

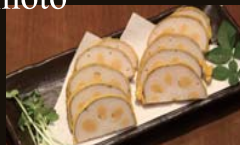
We are waiting for your visit

All the staff is looking forward to you visiting our restaurant.
Please do not hesitate to ask us if you need some special requests for
your banquet

Local Specialty

Tradition of Hi Province, Kumamoto

Please enjoy time-honored local dishes of Kumamoto.



homemade mustard-stuffed lotus root
¥ 490

local dish of Kumamoto is said to have increased feudal lord's appetite



vinegared Suizenjinori (freshwater blue-green alga)
¥ 390

delicacy offered to generals in Edo period (1603-1868CE)

- horse-meat sashimi with pounded yam 490 円
- horse-meat sashime with fermented soybeans 490 円
- burned horse fillet 370 円
- soup with Suizenjinori (freshwater blue-green alga) 440 円

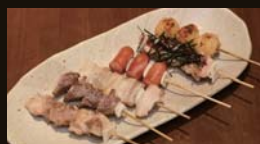


horse-meat sashimi
¥ 1,000

horse-meat brought up in full of nature has refreshing flavor with savoriness and sweetness

grilled skewers
with local ingredients

- pork back ribs 170 円
- chicken gizzard 170 円
- chicken thigh 170 円
- plum flavor chicken thigh 170 円
- minced chicken meat balls 170 円
- sausage 170 円
- shiitake mushroom 110 円
- white leek 110 円
- green pepper 110 円
- burned horse fillet 370 円



grilled skewers assortment

We can make skewers assortment according to your request. Please let me know how many skewers you want.

Skewered Staple dish

Sashimi

Fresh seafood caught from ocean nearby

lip-smacking gifts from sea



specially-selected sashimi

We offer fresh seafood we catch on the day. Please ask a staff for more detail.

Finger food • Salad Staple dish

start off with simple dish

- Kadomatsu salad 650 円
- Suizenjinori (freshwater blue-green alga) salad 650 円
- toasted seaweed salad 650 円
- sliced tomatoes 370 円
- cucumber with unrefined miso paste 370 円
- cucumber with plum paste ¥ 370 円

A la carte dish

Please savor home cooking of Kadomatsu



specialty of the house, innards stew
¥ 390

simmered innards



grilled dumplings
¥ 390

house specials juicy dumplings



fried chicken
¥ 520

juicy fried home-grown broiler

- deep-fried cheese 390 円
- deep-fried burdock root 390 円
- boiled up garlic chive in egg soup 390 円
- fried silver-stripe round herring 390 円
- deep-fried yam with seaweed 390 円
- lightly fried tofu with soup stock 490 円
- fried vegetables and meat on skewer 490 円
- deep-fried chicken with leek sauce 520 円

Rice plate • Noodles

To finish the meal



- rice ball (plum) 160 円
- rice ball (dried bonito flakes) 160 円
- bowl of rice with green tea (plum) 390 円
- bowl of rice with green tea (seaweed) 390 円
- egg fried rice 490 円
- steamed rice 160 円
- miso soup 370 円
- Szechuan style stir-fried noodles
¥ 390

addictive taste with good aftertaste and little spicy

Even though the party is still going full blast... Here's last dish for you.