

menu

Shima de Cafe

'Café of the Islands'

Pop

Classic

Jazz



Please try our dishes made with the island's local products.



Top 3 Recommendations

Lemon Pork Saute

Comes with rice, salad, Yuge seaweed soup, lemon pork, 2 daily special side dishes and Japanese tea. Includes a choice of coffee or black tea.

No. 1



1,300 yen

with coffee or
black tea

Lemon Pork Don

Rice topped with lemon pork, onions and cabbage.

Comes with Yuge seaweed soup and 1 daily special side dish.

No. 2



900 yen

+ 200 yen for
coffee or black
tea

Tsumina Lunch

Tsumina refers to edible weed seedlings, flowers and seaweed made delicious through healthy cooking. Includes sea bream stewed in soy sauce and sugar, a salad and 5 daily special side dishes.

No. 3



1,500 yen

+ 200 yen for
coffee or black
tea

Main Course



Local Seafood Spaghetti 1,000 yen

with salad and soup

Choice of seafood:

Sea Bream with Japanese tiger prawn sauce

Squid

Octopus



Tsumina Spaghetti 1,000 yen

with salad and soup



Spaghetti for Kids 750 yen

with salad, sunny-side-up eggs and juice



Lemon Pork Curry 1,000 yen

with salad



Lemon Pork Hamburg 1,300 yen

with coffee or black tea



Baked Cheese Curry 1,000 yen

with salad



Local Squid Pilaf 850 yen

with salad and soup

additional coffee or black tea 200 yen

Shima de Morning

(Available throughout the day)



Toast Set 750 yen

with sunny-side up eggs, salad and drink

choice of drink: coffee or black tea



Pizza Toast Set 800 yen

with eggs, salad and drink

choice of drink: coffee or black tea



Lemon Pork Burger 450 yen

Cakes & Ice-cream



Pound Cake Set 800 yen

with fruits, drink and dessert
choice of drink: coffee or black tea
choice of dessert: ice-cream or sherbet



Carrot Cake Set 800 yen

with fruits, drink and ice-cream
choice of drink: coffee or black tea



Yuge Salt Gelato 500 yen



Yuge Salt Soft Serve 400 yen



Kakigori* 500 yen

(Shaved ice topped with flavored syrup)

choice of flavors:

strawberry / lemon / melon /
colorless sweet syrup / Uji green tea /
Blue Hawaii

*only available in summer

Good Value!

^{<pirates>}
Murakami Kaizoku [※] Adventures Special



Pirates' Rice Ball Trio 700 yen

1. Rice Ball with Sashima Miso & Lemon Pork
2. Rice Ball with Homemade Dried Plum
3. Rice Ball with Squid, Black Sesame and Salt

Made using Yuge salt and Yuge seaweed; Comes with Yuge seaweed soup

※ Murakami Kaizoku refers to the ancient navy which played significant roles in the areas of the West Seto Inland Sea from the Muromachi to the Sengoku periods (approx. 1338-1590). They are also known as 'Japan's Greatest Pirates'. This dish is a re-creation of the rice balls that Murakami Kaizoku used to enjoy. Only available in the Seto-Shimanami areas.

Drinks

Coffee (Hot or Iced)	500 yen
Café Latte (Hot or Iced)	550 yen
Black Tea (Hot or Iced)	500 yen
Applemint & Lemongrass Herb Tea	500 yen
Tsumina Tea	500 yen
Coca Cola	500 yen
Homemade Fresh Juices	500 yen

Choices:

- Seasonal Fresh Juice
- Honey Plum Juice
- Japanese Shiso (Perilla) Juice



Alcohol

Draft Beer

Small Glass (350 ml)	500 yen
Medium Beer Stein (500 ml)	600 yen
Non-Alcoholic Beer	500 yen
Shochu (Japanese Distilled Spirits)	600 yen

on the rocks

with water

with hot water

with Kamijima Islands' lemon

Sake (Japanese Rice Wine)	600 yen
Highball (Whisky & Soda with Kamijima Islands' lemon)	600 yen



Shima de Special

An exquisite collection of 22 small dishes of the island's finest tsumina

TSUMINA

MOYO

3,500 yen



specially for you

These 22 special dishes are made using tsumina (hand-picked edible weeds) grown locally on the island. They are gifts of nature hidden on the island. With these dishes, we wish you the best of health.

*Reservations are required. Please contact us at least a week before your visit.

TSUMINA MOYO 's

22 small dishes include:

1 <i>Kikuimo Kinpira</i> chopped Jerusalem artichoke cooked in sugar and soy sauce	12 <i>Kikuimo & Tsuruna Crepe</i> crepe with Jerusalem artichoke and New Zealand spinach
2 <i>Kikuimo Karage</i> fried Jerusalem artichoke topped with orange peel-blended miso	13 <i>Kikuimo & Tsuwabuki Kakiage</i> fried Jerusalem artichoke and Japanese silver leaf
3 <i>Hayatori Nimono</i> boiled chayote	14 <i>Tai no Haramashi</i> sea bream stuffed with tofu refuse and soaked in vinegar
4 <i>Tsuruna & Ika Saute</i> saute made with New Zealand spinach and squid	15 <i>Igisu Tofu</i> tofu made using igisu seaweed
5 <i>Tsuruna & Mikan Norimaki</i> New Zealand spinach and orange rolled in seaweed	16 <i>Tai no Kanroni</i> sea bream stewed in soy sauce and sugar
6 <i>Seasonal Orange</i>	17 <i>Aloe Vera Salad</i>
7 <i>Tsumina Salad</i>	18 <i>Itadori Shiozuke</i> salted Japanese knotweed
8 <i>Warabi Goma Shoyu Wae</i> bracken mixed with sesame seed and soy sauce	19 <i>Rakkyo no Mayonnaise Wae</i> pickled Japanese leek mixed in mayonnaise
9 <i>Ume Hachimitsu Tsuke</i> plum soaked in honey	20 <i>Kikuimo Amazutsuke 3 Shu</i> 3 types of Jerusalem artichokes pickled in sweet vinegar
10 <i>Hayatori & Kaiso Amazutsuke</i> chayote and wakame seaweed pickled in sweet vinegar	21 <i>Shiozuke Hamadaikon no Mazegohan</i> rice mixed with salted Japanese wild radish
11 <i>Hijiki Gratin</i> baked grated Japanese yam and hijiki seaweed	22 <i>Seaweed Soup</i>

Let us treasure our every meeting

&

make our bonds last forever!



Thank you very much.

Please come again!