



Chahan
炒飯
Fried rice at a Japanese-style Chinese diner
¥910
(¥1,000)



Tamago Chahan
玉子炒飯
Fried rice topped with cooked beaten eggs at a Japanese-style Chinese diner
¥1,182
(¥1,300)



Rusū Naporitan
青椒肉絲ナポリタン
Green Pepper and shredded pork. Stir-fried with Ketchup-based Original BBQ Sauce fried noodles
¥1,182
(¥1,300)



Mapo Tofu Don
麻婆豆腐丼
Tofu and ground pork, seasoned with spicy thickened sauce bowl
¥910
(¥1,000)



Mapo Tofu Yakisoba
麻婆焼きそば
Tofu and ground pork, seasoned with spicy thickened sauce fried noodles
¥910
(¥1,000)



Mapo Tofu Crispy Yakisoba
麻婆かた焼きそば
Tofu and ground pork, seasoned with spicy thickened sauce crispy noodles
¥910
(¥1,000)



Rusū Don
ルース丼
Green Pepper and shredded pork, seasoned with soy thickened sauce bowl
¥1,091
(¥1,200)



Rusū Yakisoba
ルース焼きそば
Green Pepper and shredded pork, seasoned with soy thickened sauce fried noodles
¥1,091
(¥1,200)



Rusū Crispy Yakisoba
ルースかた焼きそば
Green Pepper and shredded pork, seasoned with soy thickened sauce crispy noodles
¥1,091
(¥1,200)

Toppings

■ Beni Shoga
紅生姜
Pickled ginger julienne in red vinegar

■ Mayonnaise
マヨネーズ

■ Ketchup
ケチャップ
Each ¥45
(¥50)



Moo Shu Pork
豚肉ときくらげの玉子炒め
Stir-fried Pork and Wood Ear Mushroom
¥1,181
(¥1,300)



Aburi Cheese Gyoza (chili)
炙りチーズ餃子
Large dumplings at a Japanese-style Chinese diner topped with grilled cheese and Chili pepper
¥1,091
(¥1,200)



Reba nira Itame
レバニラ炒め
Stir-fried liver and Chinese chives
¥1,000
(¥1,100)

LIMITED TO DINNER TIME
(17:00 - 21:00)



Mapo Tofu
麻婆豆腐
Tofu and ground pork, seasoned with spicy
¥1,091
(¥1,200)



Chinjao Rusu
青椒肉絲
Green Pepper and shredded pork, seasoned with soy thickened sauce
¥1,273
(¥1,400)



Fried Potato
フライドポテト
French fries served with ketchup
¥545
(¥600)

One Plate / Dumpling



SHIKIN Yaki Gyōza 紫金焼餃子
Fried Large Gyoza (dumplings) at a Japanese-style Chinese diner
■ 2pieces ¥319 (¥350) ■ 5pieces ¥682 (¥750)



SHIKIN Sui Gyōza 紫金水餃子
Boiled Large Gyoza (dumplings) at a Japanese-style Chinese diner
■ 2pieces ¥319 (¥350) ■ 5pieces ¥682 (¥750)



Haru Maki 春巻き
Japanese Spring rolls
■ 1piece ¥273 (¥300)
■ 2pieces ¥546 (¥600)



■ Rice (Medium)
¥227
(¥250)



■ Rice (Large)
¥273
(¥300)

Side dish



Zasai ¥455
(¥500)
搾菜 (ザーサイ)
Namul of Chinese pickles with Sesame Oil



Edamame ¥455
(¥500)
えだまめ
young soybeans, often boiled or steamed and served with salt, popular as a nutritious appetizer or snack.



Moyashi Namul ¥455
(¥500)
もやしナムル
Namul of boiled Bean Sprouts Tossed with Chili Pepper and Sesame Oil



Menma ¥455
(¥500)
メンマ
Crunchy, savory-sweet topping made from lacto-fermented bamboo shoots



Karami Negi ¥455
(¥500)
辛味ネギ
Namul of fresh Green Onion with Chili pepper



Zasai Tofu ¥546
(¥600)
搾菜豆腐 (ザーサイドーフ)
fresh To fu topped with Namul of Chinese pickles with Chili and Sesame Oil



Chōdzume ¥728
(¥800)
腸詰め
Chinese-style salami



Goma Dango (2) ¥455
(¥500)
胡麻団子(2)
Two sesame-coated dumplings filled with sweet red bean paste, then deep-fried

MACHI CHUKA SHIKIN

紫金飯店

Japanese style chinese diner