

Hamo Cuisine

We would like you to try *Hamo* (daggertooth pike conger) in summertime. *Hamo* is not poisonous at all but edible every part and it is very healthy food. It contains high-protein, calcium, iron, vitamins and so on.

However, it has so many small bones that they bother us to eat. The bones are cut very finely by the skilled chef with using a special knife. The cutting skill is one of the most difficult cooking skills; our *Hamo* chefs used to have very tough training and they can make cuts for 24 times in 1 *SUN* (about 3.03 centimeters) of *Hamo* meat while never cutting through the skin. The skill makes the meat easier to eat.

Please enjoy *Hamo* meals!

Ike Hamo Course Meal

(Reservation is required by the previous day)

Choose from 2 courses of “Regular” or “Small”. The difference is only quantity. “Small” is two thirds of “Regular”. Contents are completely the same.

▶ ***Hamo* “Regular” Course Meal ¥8,250- pp (Tax inc.)**

▶ ***Hamo* “Small” Course Meal ¥5,500- pp (Tax inc.)**

Hamo Chu-ru-rin

- Boiled *Hamo* meat on gelatin noodles served with soup of mixing *ponzu* (a seasoning made from citrus juice) with *dashi* (soup stock made from bonito & kelp).

Hamo Otoshi

- *Hamo* meat (boiled, then soaked in iced water) served with plum sauce.

Hamo Shimo-Zukuri

- *Hamo sashimi* with its skin (skin only seared very lightly, meat remains raw)

Hamo Kushi Sumi-bi Yaki

- Charcoal-grilled *Hamo* meat on a forked skewer served with condiment paste made from green pepper & *yuzu* (citrus junos) zest.

Hamo Tempura

- Contains deep-fried *Hamo* meat, sweet pepper & soft *yuba* (beancurd skin) and served with special tempura sauce & salt.

Hamo Shabu-shabu

- Contains raw *Hamo* meat, soft *yuba* (beancurd skin), Japanese honeywort & winter mushroom and served with *ponzu*, grated radish & chopped leek.
- The way of eating is, first, raw *Hamo* meat is picked by chopsticks and soaked into the pot, then keep holding it and swing it twice or three times. When the meat becomes like a flower, it is time to pull up and dip in *ponzu*, grated radish & chopped leek and have it.

Rice porridge

- After completing *Shabu-shabu*, rice is added to the *Shabu-shabu* pot and rice porridge is cooked with egg, chopped leek and laver. It is seasoned with salt & light soy source.

Dessert

- Seasonal fruit.