

# METEOR DINING

案山子の隠れ家

## OUR HOUSEMADE SOUP IS..

We use as much ingredients from Nagano region as possible.

### MEAT LOVER

Made by grilled Shinshu pork bones making the broth in a pressure cooker for more than 10 hours. Adding shinshu winter vegetables and "Kaeshi" which is bonitos, mackerels, soy sauce and Mirin sake. Great taste of Shinshu pork Umami.

### VEGE HEAVEN

Our vegan soup is made by taking a broth from various winter vegetables, adding Kombu kelp and Shiitake mushrooms, letting it sit overnight then adding shinshu winter vegetables and "Kaeshi" with Kombu, soy sauce and Mirin sake. Pumpkin tempura and crunchy Lotus root tempura on top makes it extra tasty!



# METEOR DINING

案山子の隠れ家

## MEAT LOVER

1650

Shinshu pork broth  
simmered for 10 hours



topped with Hakuba pork,  
Kanikama crab, Ajitama egg

And sweetned Abura age, spinach, broccoli sprouts are coming on top too.

**ADD ON  
TO  
YOUR  
UDON!**

Shrimp tempura (2pcs) +660  
Mixed vegetable tempura +330  
Hakuba pork Tonkatsu cutlets +1100  
Deep fried Karaage Chicken (2pcs) +550  
Sliced Hakuba pork shabushabu +550

## VEGE HEAVEN

1650

Winter vegetable stock  
from Nagano region



topped with lotus root and  
pumpkin tempuras,  
Ofu wheat bran chashu and soy meat

Pumpkin tempura +220  
Lotus root tempura + 220  
Egg +220 / Extra spinach +220  
Kimchi with seasonal vege +660  
Yuzu pepper (Japanese citrus) +110

# MAKE YOUR UDON SPECIAL!

Please choose : Meat Lover / Vege heaven (\*Meat lover only for curry udon)

## TEMPURA UDON

2310

shrimp tempura,  
mixed vegetable tempura

## KAKASHI SPECIAL

2470

Karaage chicken + kimchi  
shrimp tempura

## KIMCHI UDON

2200

Kimchi with seasonal vege  
\*spicy 

## CURRY UDON

2310

Meat lover + curry  
\*No vegetarian soupp

## KIDS UDON

1100

Half size of Meat lover soup, pork and eggs

## SIDE MENUS

Hakuba pork tonkatsu cutlet 1100

Deep fried chicken Karaage(5pcs) 440

Shrimp tempuras (2pcs) 660

Curry 660 / Rice 440

Inari sushi (1pc) 275

(stuffed rice in soy sweetened Age tofu)

Edamame 550 / Kimchi 660

Potato gems (hashed browns) 660

# ORGANIC RAW CAKE "LUNA"



## TIRAMISU



A creamy and rich plant-based flavor crafted from grain coffee and nutritional yeast.

## CHAI



A heartwarming and luxurious flavor harmoniously crafted with the fragrant organic chai masala from Hanamameya in Miasa.

## CHOCOBERRY



A rich and fruity flavor where the bold taste of Peru-grown organic cacao meets the vibrant notes of organic berries.



Savour the luxurious moments nature has to offer with RAW CAKE.

## LUNA RAW CAKE KEY FEATURES



### 1. RAW

Preserving the nutrients and flavors of every ingredient.

### 2. ORGANIC

No chemical fertilizer or pesticides are used.



### 3. PLANT BASED

A gentle choice for both your body and the planet.



### 4. GLUTEN FREE

Safe and delightful for those with gluten sensitivities.

### 5. REFINED SUGAR FREE

Highlighting the pure sweetness of nature's ingredients.

Organic  
Cashews

Made with  
Canadian Grade A  
Organic  
Maple Syrup  
from Quebec

Made with  
Organic Dates

Made with  
Love from  
Hakuba

Luna



# ALL MENU

1 WHOLE ¥6,500-



## BLUEBERRY

Luxuriously crafted with naturally grown blueberries from Ochikura, Hakuba Village, offering a refreshing and fruity flavor.



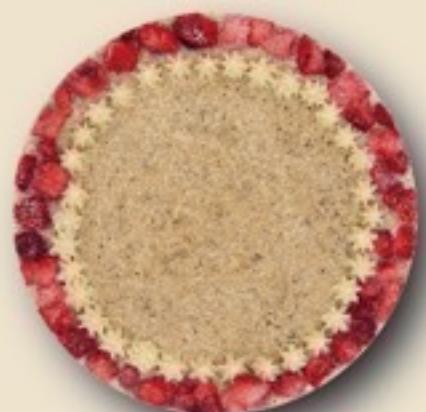
## TIRAMISU

A creamy and rich plant-based flavor crafted from grain coffee and nutritional yeast.



## STRAWBERRY&CACAO

A perfect balance of richness and tanginess with Peru-grown organic raw cacao and USDA-certified organic strawberries.



## EARL GRAY

An elegant flavor where the tangy sweetness of organic Earl Grey and organic strawberries blends perfectly.



## CHAI

A heartwarming and luxurious flavor harmoniously crafted with the fragrant organic chai masala from Hanamameya in Miasa Village.



## KYOTO UJIMATCHA

A smooth and rich flavor perfectly balanced with Kyoto-grown organic Uji matcha and organic cashew cream.



## CHOCO&BERRY

A rich and fruity flavor where the bold taste of Peru-grown organic cacao meets the vibrant notes of organic berries.

[Size]  
15cm whole cake

[Allergen]  
Cashew nuts, almonds, Walnuts

[Shelf Life]  
Frozen for approximately 1 month.  
After thawing, store in the refrigerator for up to 3 days.



# LUNA

TEL:080-4484-0902

製造元：長野県北安曇白馬村北城 5078

E-mail:lunaorganic898@gmail.com



LUNA HP



LUNAORGANIC898