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和 Wa Foods and Kiryu Wine

Simon's signature dish. "Yoshitsune Yaki" grill with the Yoshitsune pot. Kiwami boar pork that is the specialtty of Ueno Village, Gunma Prefecture, Akagi beef and various pork offal. These are served as yakiniku, and the vegetables are served as boiled. Our restaurant is the only one in Gunma that serves Yoshitsune nabe! (The photo shows Yoshitsune Yaki offal) One portion of Yoshitsune Yaki costs 980 yen.

Another signature dish is the "Motsunabe" (offal hotpot). This motsunabe is made with a secret miso-based soup and long time-cooked soft pork large intestines. The leftover soup is used to make the porridge, which is also exceptional. One portion is 980 yen. The motsunabe is available for a minimum of two people.

Cheese fondue. One of the recommended dishes at Simon. The owner, who has lived in Switzerland for 10 years, serves the authentic Swiss taste here in Kiryu.
1,380 yen per portion

The sashimi platter is a popular menu item at Simon. You can enjoy seasonal fish, ex) medium fatty tuna, Sarufutsu scallops, which boasts the highest catch in Japan, and more. 1,680 yen per portion

Simon's specialty dishes course and banquet menu

For 2 or more people: 3,500 yen, 5,000 yen, 7,000 yen per person

・Appetizer ・Salad ・Sashimi ・Fried chicken or fried horse mackerel ・Yoshitsune-yaki or motsunabe ・Hand-made udon ・Dessert, etc. The menu changes depending on the price. Other options include the Swiss course for 3,500 yen and only 5,000 with all-you-can-drink. In addition to each menu, all-you-can-drink for 2 hours is available for 2,000 yen. Beer, sours, soft drinks

An additional 300 yen appetizer fee (excluding banquet menus) and consumption tax will be added.

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和 Japon・Yoshitsune-yaki by Yoshitsune Pot

Numbers in parentheses include tax

Yoshitsune-yaki Kiwami boar pork	980¥(1078)	Yoshitsune-yaki Offal Various pork offal	980¥(1078)

◎All yakiniku items. Instead of Yoshitsune-yaki, the first order will include two items and vegetables.

Shiro (Large intestine)	390¥(429)	Vegetables	200¥(220)
Pork ribs	390¥(429)	Tanshio (Salted tongue)	390¥(429)
Kashira (Cheek meat)	390¥(429)	Hatsu (Heart)	390¥(429)
Lever	390¥(429)	Takenoko (Cardiovascular)	390¥(429)
Kiwami Inobuta (Boar Pork)	780¥(858)	Shimacho (Beef large intestine)	780¥(748)
Kamo (Duck)	780¥(858)	Motsu Mix (Offal mix)	780¥(858)
Gibier Deer	780¥(858)	Akagi Beef ribs	1950¥(1848)

和 Japon・Pot (Minimum 2 portions)

Motsunabe (Offal Pot)	980¥(1078)	Rice porridge set for pot	350¥(385)
Motsunabe with Boar Pork	1370¥(1936)		

和 Japon・Meat

Akagi Beet Steak	2150¥(2365)	Motsuni (Stewed Offal)	480¥(528)

和 Japon・Sashimi, Seafood

Sashimi Platter	1680¥(1848)	Scallop Carpaccio	880¥(968)
Tuna	880¥(968)	Horse Mackerel Carpaccio	680¥(748)
Boiled Kinmedai	1980¥(2178)	Scallop Butter	980¥(1078)
Grilled Atlantic Salmon	980¥(1078)	Boiled Fish	880¥(968)
Fried Horse Mackerel	680¥(748)		

和 Japon・Hand-made Buck Wheat “Sob”a, and “Udon”

Soba or Udon	700¥(770)	Soba or Udon with Duck	1400¥(1540)

和 Japon・A la carte

Salad	680¥(748)	Fried Chicken, French Fries	680¥(748)
Rolled Egg	480¥(528)	Salted squid	350¥(385)
Cold Tofu	380¥(418)	Lightly Pickled Veg.	250¥(275)
Edamame Soy Beans	350¥(385)	Zasai	250¥(275)
Koshihikari Rice	250¥(275)	Small Grilled Rice Balls	250¥(275)

Suisse ・ Cheese and Sausage

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・Swiss cheese and sausage dishes by the owner who lived in Switzerland for 10 years.

Cheese Fondue (with Gruyere)	1380¥(1518)	Cheese Fondue (Moitie-moitie)	1680¥(1848)
Cheese Rosti	1380¥(1518)	Raclette	1380¥(1518)
Bratwurst Assortment	1380¥(1518)	Parmigiano Reggiano Slice	680¥(748)
Baguette	300¥(330)		

Simon's original fresh pasta, Himokawa Tagliatelle

Himokawa Genovese	830¥(913)	Himokawa Carbonara	930¥(1023)

Dessert

Vanilla ice cream with mixed berry confit	480¥(528)
Vanilla ice cream with homemade jam (Dried Persimmon, Mulberry)	480¥(528)
Vanilla ice cream with Sadanobu (New soft cookie)	580¥(528)

Course menu

A course (*Salad, Sashimi, Fried Chicken, Yoshitsune-yaki, Udon Noodle, Dessert*)	3500¥(3850)
Swiss course (*Salad, Cheese Fondue, Bratwurst, Dessert*)	3500¥(3850)
B course (*Appetizer, Salad, Sashimi, Fried Fish, Yoshitsune-yaki, Udon Noodle, Dessert*)	5000¥(5500)
C course (*App., Salad, Sashimi, Fried Fish, Akagi Beef Yoshitsune, Udon Noodle, Dessert*)	7000¥(7700)
Only 5000 (*Salad, Sashimi, Fried Chicken, Yoshitsune-yaki, Udon Noodle, A.U.C.D.*)	5000¥(5000)

For each course, add 2,000 yen for 2 hours of all-you-can-drink. Beer, Sake, Highballs, Sours (freshly squeezed sours are not included), Juices.
You can change Yoshitsune-yaki to Yoshitsune-yaki Offal or Motsu-nabe Hotpot.

Please make a reservation for Course B and Course C. Course A, Swiss Course, and Only 5000 can be ordered on the day. However, for parties of 5 or more, we may not be able to accept orders on the day due to preparation schedules, so we ask that you make a reservation in advance.

Drinks

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Kiryu Wine

Wirbel（White・Rose） 3900¥(4290)

Wine （Tokyo Wine Academy Advanced Appraiser, Owner's Selection） (AYCD is not available)

Glass wine, Made in Chile	480¥(528)	Gluhwein (Hot wine)	480¥(528)
Gunma wine Bottle	2800¥(3080)	House wine Bottle Chile	2400¥(2640)
Found Stone Chardonnay	2800¥(3080)	AC Haut-Medoc 2017 R	5000¥5500)
AC Saint-Emilion 2016 Red	5000¥(5500)	Muscadet Sevre et Maine SL	3600¥(3960)
Champagne method	3600¥(3960)		

＊Gunma Wine is wine (red and white) brewed at Okutone Winery (Showa Village).

Beer

Mug Draft Beer 500ml （Asahi Super Dry）	680¥(748)	Glass Draft Beer 350ml （Asahi Super Dry）	450¥(495)
Bottled Beer （Super Dry）	680¥(748)	Alcohol Free Beer	450¥(495)

Japanese sake (All-you-can-drink is not available except Honjozo)

Honjozo（180ml）	460¥(506)	Namachozou（300ml）	730¥(803)
Ishizuchi, Junmai Ginjo （180ml）	740¥(814)	Kubota, Dai-Ginjo （180ml）	740¥(814)
Shalala Sparkling 300ml	1200¥(1320)		

Sour drinks

Lemon Sour	420¥(462)	Chuhai (Plane Sour)	420¥(462)
Plum Sour	420¥(462)	Lime Sour	420¥(462)
Green Apple Sour	420¥(462)	Grapefruit Sour	420¥(462)
Lychee Sour	420¥(462)	Kyoho Calpis Sour	420¥(462)
Oolong High	420¥(462)	Orange and Fraise	470¥(517)
Mangue High	470¥(517)	Fraise Sour	470¥(517)
Homemade Pum Sour	470¥(517)	Homemade Mullberry High	470¥(517)
Freshly Squeezed Lemon Sour (AYCD is not available)	520¥(572)	Homemade plum wine 5 Y.A. (AYCD is not available)	520¥(572)

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Whisky, Spirits （All-you-can-drink is not available）

Suntory Kaku Diluted with water	450¥（495）	Suntory Kaku, Bottle	4800¥（3960）
Kaku Highball	480¥（528）	Glenlivet 12 Y.A.	500¥（550）
Bowmore 12 Y.A.	500¥（550）	Suntory Royal	500¥（550）

Shochu （All-you-can-drink is not available）

Korui, Glass cold/hot	380¥（418）	Takara Japan, Bottle	2000¥（2200）
Poteto Shochu, Imo, Glass	480¥（528）	Barley Shochu, Tsukumo, Glass	450¥（528）
Poteto Shochu, Imo, Bottle	3000¥（3300）	Barley Shochu, Tsukumo, Bottle	2800¥（3080）
Poteto Shochu, Kujira, Bottle	3600¥（3960）	Barley Shochu, Tsukushi, Bottle	3300¥（3630）
Poteto Shochu, Kurano-shikon	3800¥（4180）		
Pickled plum （for Shochu）	50¥（55）	Lemon Slice （for Shochu）	200¥（220）

Soft Drinks

Orange Juice	250¥（275）	Oolong Tea	250¥（275）
Ginger Ale	250¥（275）	Cola	250¥（275）
Simon Mangue	300¥（330）	Soda	250¥（275）
Homemade Plum Juice	300¥（330）	Homemade Plum Cyder	300¥（330）
Crear No.1 Coffee （AYCD is not available）	400¥（440）	Geisha Coffee （AYCD is not available）	600¥（660）
Iced Coffe （AYCD is not available）	400¥（440）		

Coffee carefully selected by a chef who roasts his own coffee in-house.
Crear No.1 Coffee, Geisha Coffee, are roasted by the world-renowned roaster Uchida Kazuya (Shizuoka).

Home-grown, hand-rolled tea

Hand-rolled Black Tea	400¥（440）	Hand-rolled Green Tea	400¥（440）
Hand-rolled Mulberry Tea	400¥（440）		

Simon has a tea field in Umeda, Kiryu and a mulberry field in Ota, and manages as own farm. Some of the tea leaves picked at Umeda are used to make Japanese black tea. Simon also raise silkworms using mulberry leaves from the Ota mulberry field. The raw material for mulberry tea is the reliable mulberry leaves that are also fed to the silkworms.
All of Simon's Japanese black tea, Green tea, and mulberry tea are hand-rolled by the owner. Hand-rolled tea has an enhanced aroma and sweetness. Hand-rolled mulberry tea also has a fruity flavor. Please give it a try.
Bagged products for takeaway are also available for purchase.

Cheese Fondue

This is a typical Swiss cheese dish. Simon's cheese fondue contains Swiss Gruyere cheese. The bread is a baguette that matches with cheese fondue.

Cheese Rosti

Rösti is a typical dish from eastern Switzerland. It is made by baking grated potatoes. It is topped with a cheese sauce made from Swiss Gruyere cheese.

Raclette

Raclette is a cheese made in the mountainous region of central Switzerland. It is heated in a special oven to melt it, and then eaten by pouring it over boiled potatoes. It is a representative Swiss dishes.

Bratwurst

Wurst is the German word for sausage.
In Switzerland, thick white Burscht is popular and is eaten grilled. It is a national dish and is sold all over Switzerland.