

# Chicken

The jidori chicken we use is elastic and its flavor increases with each bite. The whole chickens are delivered fresh daily from a contracted farm, and are carefully processed one by one by our craftsmen and skewered with custom-made skewers.



# Beef

We use mainly "Hitachi beef," a brand of beef from Ibaraki Prefecture, our local area. The meat is characterized by moderate fat and fine texture. We know this high quality wagyu well, and use "Binchotan (charcoal)" to bring out the flavor of the ingredients.





# Fresh Fish



Fresh fish from Japan arrives by air two to three times a week. We are connoisseurs of the best quality products, according to the four seasons in Japan. We are also very particular about the processing and storage of our products after they reach our restaurant.



# Charcoal

We use "Binchotan", which is made from oak trees. Binchotan is characterized by the fact that the inside of the wood is packed, making it difficult to flame at high temperatures. Therefore, the outside is cooked crispy at high temperature and the inside is juicy. From 100% oak wood charcoal, it also adds the aroma of fine charcoal, that has no scent of impurities.

# Salt / Source -Tare-

We use three types of salt, depending on the ingredients and the dish. The salt with strong flavor, especially used for grilling, goes very well with meat dishes.

Our Tare the sauce we use was brought to us when we open this restaurant. It is a precious one that has been used over 10 years at our sister restaurant "Jidori Ryori Ken". Since then, our Tare is further added at our restaurant to create a precious sauce with a unique aroma that contains the flavor of charcoal and chicken.