

Shiga Branded  
Chicken

# Ohmi-dori SUKIYAKI



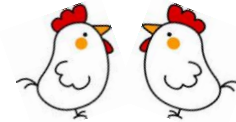
Ryoma Sakamoto, a famous  
Samurai would prefer to eat!



(The photo is an image.)

“Ohmi-dori” is fine-quality branded chicken raised in Shiga. They are fed food mixed with natural yeast and they are raised longer than regular broiler by 20 days on the flat ground.

We believe this Ohmi-dori Suki-yaki is the best and healthiest “Washoku” we can provide!



## • Features of Ohmi-dori Suki-yaki

You can dip Suki-yaki into very aromatic, rich-taste egg named “country beauty”.

Our full-bodied Suki-yaki stock is brewed 3 hours with Ohmi-dori bones and matches very well with Ohmi-dori.

## • 3 dishes with our specialty sauce “Tanuki Miso”

## • Salad with handmade Ohmi-dori ham



Egg “Country Beauty”

## Want to taste rare Ohmi-dori?

We also serve Suki-yaki with  
Black Ohmi-dori **¥2,800**  
Shamo Ohmi-dori **¥4,600**

## Ohmi-dori SUKIYAKI

**¥2,200** (including tax)

You can have the chicken  
surface-broiled for an extra ¥100.



We believe our Suki-yaki will make your day! Come and taste our Ohmi-dori SUKIYAKI!

### What is “Tanuki Miso” ?

This is a great seasoning Sawazen developed, mixture of ground Ohmi-dori and the miso made from locally raised rice and soy beans. You can make “Washoku” surprisingly easily! For example, put a spoon full of Tanuki Miso on a grilled rice ball, and that is all! We sell 3 flavors at our store. Get one and taste Japan at home!



### SAWAZEN MAKES YOU HAPPIER

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