

Restaurant Menu

Our ample menu brings added enjoyment to your journey.

Special seasonal selections
are also available.
Ask your server or
other staff member for details.



● Morning Service

Cafeteria style breakfast. Choose meals that you like from the menu at the counter.

Voyage from Tokyo: 7:00 to 11:00 / Voyage from Chichijima: 7:00 to 10:00

Fresh from the farm! Akita komachi rice / Rice gruel	¥ 150 for each one
Miso soup	¥ 150
Dried laver seaweed / Natto	¥ 50
Natto	¥ 100
Today's small bowls	¥ 150 for each one
Today's grilled fish	¥ 360

Buttered rolls baked on board	¥ 100 for each one
Croissant baked on board	¥ 190
Soups (potage / consommé)	¥ 310 for each one
Seasonal salads	From ¥ 260
Today's egg plate	¥ 260
Sausage	¥ 260

● Cafe Service

How about some sweets in the afternoon? Snack food (ready-to-eat) is also available!

Voyage from Tokyo: 15:00 to 17:00 / Voyage from Chichijima: between 14:00 to 17:00

Homemade breads baked on board	From ¥ 100
Variety of pastas	¥ 800 for each one
Mixed pizza	¥ 840
Ogamaru style Keema Curry	¥ 700

Desert set (includes Coffee or Tea)	
Chef's hand made pudding	¥ 400
Apple-pie baked on board	¥ 500

● Lunch & Dinner Service

Enjoy your meal with side menu or drinks that you like.

Lunch: Voyage from Tokyo: 10:00 to 14:00 / From Chichijima: 11:00 to 14:00 Dinner: Voyage from both Tokyo or Chichijima: 18:00 to 22:00

• Noodles	
Soba / Udon	¥ 650 for each one
With juicy deep-fried tofu in dashi soup	
Kitsune soba / Udon	¥ 680 for each one
Ogasawara Chichijima's local specialty Island salt is used.	
Shima-salt Ramen	¥ 680
Soy sauce Ramen	¥ 850
Barbecued pork Ramen	¥ 800
Meat sauce pasta	¥ 800
Napolitan pasta	¥ 800
Japanese style mushroom pasta	¥ 800
Eggplant & Shimeji mushroom Tomato sauce pasta	¥ 800
• Curries & Rice bowls	
Ogamaru style Keema Curry	¥ 700
Ogamaru style pork cutlet Curry	¥ 1,000
Chinese style rice bowl	¥ 800
Szechwan style bean curd bowl	¥ 800
Pork & Kimchi bowl (with miso soup)	¥ 750
Tempura rice box (with miso soup)	¥ 1,100
Eel rice box (with miso soup)	¥ 1,260

• Set menu (rice bowl & miso soup included)	
Ogasawara Chichijima's local specialty Island salt is used.	
Island salt beef Sirloin steak	¥ 1,300
Beef stew	¥ 1,300
With Kirishima pork loin used	
Pork Ginger	¥ 990
Quite juicy and tasty	
Stewed Hamburg	¥ 1,000
Japanese Hamburg	¥ 990
Pork cutlet	¥ 1,050
Crab cream cutlet	¥ 900
• Single items	
Rice bowl	¥ 150
Miso soup	¥ 150
Buttered roll baked on board	¥ 190
Croissant baked on board	¥ 100

Side Dishes

Stir-fried burdock & carrot / Hijiki	¥ 210 for each one
Boiled green soybeans / Kimchi	¥ 360 for each one
Satsuma age (fried fish cake) / Steamed shrimp dumplings, Mushrooms with black pepper	¥ 360 for each one
Hot fried potato	¥ 360
Cheese fry	¥ 360
Guts stew	¥ 530
Soups (potage / consommé)	¥ 310 for each one
Healthy seaweed salad	¥ 260
Seafood salad	¥ 300
Hot Oden	¥ 530
Sweet-sour pork	¥ 750
Japanese pickles	¥ 100 for each one
Japanese plum	¥ 300

Alcoholic Beverages

Draft beers	¥ 530 for each one
Bottled beer (Middle)	¥ 630
Corona	¥ 600
Guinness	¥ 650
Canned Chu-Hi	¥ 250
Shochu (with water / with hot water)	¥ 420
Oolong tea with Chu-Hi	¥ 420
Japanese sake (300ml)	¥ 530
Cold Japanese sake (Premium)	¥ 1,260
Plum liquor	¥ 350
Whiskey (with water/ on rocks)	¥ 420
Wine mini bottle (red / white)	¥ 350
full bottle (red / white)	¥ 2,410
Distilled spirit (bottle)	¥ 3,000
Go well with shochu	
Oolong tea (2 Lit.)	¥ 1,500
Ice	¥ 300

Soft Drinks

Coffee (hot / iced)	
English tea (hot / iced)	
Oolong tea (iced)	¥ 260 for each one

Orange juice / Grapefruit juice	
Apple juice Vegetable juice	
Ice cocoa / Milk / Coffee milk etc.	¥ 200 for each one

Menu subject to change according to season and weather conditions. Some items may be sold out.