

## Plate Lunch

### Chicken Nanban



Enjoy the taste of our popular Chicken Nanban plate.



1,400 yen (including tax)

### Thinly Sliced Beef Round Plate

Thinly sliced beef round with our homemade steak sauce.



2,100 yen (including tax)

### Oita's Special Chicken Toriten Plate

Enjoy the famous Oita-style Toriten with your choice of dipping sauce.

**Choose your sauce from below.\***

Kabosu Ponzu • Perilla Ponzu • Green Onion Ponzu • Kabosu & Shiitake Ponzu

\*All produced in Oita prefecture.



1,400 yen (including tax)

\*Side vegetables may vary depending on the season.

Extra serving of rice (+120g) 150 yen (including tax)

### Set Drink

\*Add a drink to any item over 500 yen (including tax) for an additional 180 yen (including tax).

Hot Coffee • Hot Tea • Iced Coffee • Iced Tea • Orange Juice • Apple Juice • Red Grape Juice

\*Add a drink to any item over 500 yen (including tax) for an additional 280 yen (including tax).

## Curry

### Beppu Onsen Jigokumushi Beef Tendon Black Curry

#### Comes with rice

Jigokumushi beef tendon is simmered with aromatic vegetables and a special blend of spices, including bamboo charcoal, until tender.



1,200 yen (including tax)

### Bungo Beef Spicy Curry

#### Comes with rice

The sweetness of Bungo beef pairs perfectly with curry spices! This curry is slowly simmered to achieve a rich and mild flavor.



1,300 yen (including tax)

### Takumi Bungo Beef Keema Curry

#### Comes with rice

CAFEC CEO Nakatsuka devised the recipe based on the concept of "coffee + curry". This keema curry features ground Bungo beef (Oita Wagyu) simmered with a secret blend of spices and curry roux, finished with a touch of specially selected YUMECA's specialty coffee for a unique flavor.



980 yen (including tax)

### Bungo Chicken Wing Butter Chicken Curry

#### Comes with rice

Bungo chicken wings are slowly cooked with a special blend of curry spices, coconut milk, and tomatoes, and finished with fresh cream and fermented butter.

1,200 yen (including tax)

Extra serving of rice (+120g) 150 yen (including tax)

## Set Drink

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Hot Coffee • Hot Tea • Iced Coffee • Iced Tea • Orange Juice • Apple Juice • Red Grape Juice

\*Add a drink to any item over 500 yen (including tax) for an additional 280 yen (including tax).

Hot Latte • Iced Latte • Cappuccino • Iced Cappuccino

Hot Coffee refills are available for 150 yen (including tax).

## Rice Menu / Others

### YOUMECA Special Omelette Rice

Ketchup rice wrapped in omelette and finished with our homemade demi-glace sauce.



980 yen (including tax)

### YOUMECA Style Loco Moco (with Soup)

YOUMECA style loco moco, served with our special demi-glace sauce.



1,380 yen (including tax)

### Hyakuzen no Yume\* Signature Beef Stew

Comes with rice

Hyakuzen no Yume's special dish! A rich beef stew that has been slowly simmered to perfection.

\*Our own restaurant in Beppu.



2,100 yen (including tax)

### Hyakuzen no Yume Bungo Chicken Stroganoff

Comes with rice

Russian Stroganoff in Hyakuzen no Yume style!



1,500 yen (including tax)

## Hyakuzen no Yume Bungo Beef Hamburg

### Comes with rice

A special hamburger made with Bungo beef, served with a retro-style demi-glace sauce that pairs perfectly with rice.

1,200 yen (including tax)

You can change the rice in the Hyakuzen no Yume menu to toast.

For an additional 100 yen (including tax), you can change it to Stone Oven Rye Rolls.

\*Side vegetables may vary depending on the season.

Extra serving of rice (+120g) 150 yen (including tax)

### Set Drink

\*Add a drink to any item over 500 yen (including tax) for an additional 180 yen (including tax).

Hot Coffee • Hot Tea • Iced Coffee • Iced Tea • Orange Juice • Apple Juice • Red Grape Juice

\*Add a drink to any item over 500 yen (including tax) for an additional 280 yen (including tax).

Hot Latte • Iced Latte • Cappuccino • Iced Cappuccino

Hot Coffee refills are available for 150 yen (including tax).

## Pasta

Our pasta is cooked with 100% Italian olive oil.

It has the effect of reducing bad cholesterol and contains Vitamin A and E.

### Mushroom and YOUMECA's Special Pancetta Peperoncino Style

YOUMECA's Special Pancetta and Mushroom Peperoncino. Served with green vegetables.

\*Garlic-flavored pasta.



1,000 yen (including tax)

### YOUMECA's Special Pancetta and Tomato Pasta

Pasta with our special pancetta and homemade tomato sauce, finished with cheese for a rich flavor.



1,000 yen (including tax)

### Bungo Beef and Shiitake Meat Sauce Pasta

A fragrant pasta with Bungo beef meat sauce and shiitake mushrooms slow-cooked in wine.



1,100 yen (including tax)

### YOUMECA Special Napolitan\*

YOUMECA-style Napolitan made with special pancetta. Enjoy the nostalgic taste!

\*Japanese-style pasta



1,000 yen (including tax)

### Set Drink

\*Add a drink to any item over 500 yen (including tax) for an additional 180 yen (including tax).

Hot Coffee • Hot Tea • Iced Coffee • Iced Tea • Orange Juice • Apple Juice • Red Grape Juice

\*Add a drink to any item over 500 yen (including tax) for an additional 280 yen (including tax).

Hot Latte • Iced Latte • Cappuccino • Iced Cappuccino

Hot Coffee refills are available for 150 yen (including tax).

## Plain Salad



380 yen (including tax)

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## Homemade pickles

A light, refreshing taste, perfect for cleansing your palate.



400 yen (including tax)

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\*Please note, the vegetables used may vary depending on the season.

## Soup & Bread Menu

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Enjoy the special soup handmade by the chef at our restaurant "Hyakuzen no Yume"!

### Soup, Bread and Salad Set



900 yen (including tax)

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### Soup and Bread Set



650 yen (including tax)

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Choose from 6 different soups. Soup (Single item) : 550 yen (including tax)

### Beppu Onsen Jigokumushi\* Pumpkin Potage

Made with the rich sweetness of pumpkin and milk from Oita.

\*“Jigokumushi” menu includes ingredients that has been steam cooked using Beppu hot springs.

### Beppu Onsen Jigokumushi Broccoli Cream Soup

Fresh broccoli steamed whole to extract its savory and sweet flavors.

### Beppu Onsen Jigokumushi Vegetables Consommé Soup

Our own restaurant in Beppu, Hyakuzen no Yume's specialty. The consommé soup cooked with Beppu Onsen Jigokumushi vegetables.

### Taro and Lotus Root Soup

5 kinds of root vegetables are slowly simmered in chicken bouillon and finished with milk and soy milk.

### Beppu Onsen Jigokumushi Potato Potage

Domestic potatoes and onions are slowly sautéed and finished with milk from Oita.

### Clam Chowder with Shiitake Mushrooms from Oita

A deep-flavored chowder of clams and shiitake mushroom broth from Oita.

We also sell frozen products in stores and online! Enjoy our special soup at home.

### Choose from two types of bread.

Stone Oven Rye Rolls (Single item)  
: 170 yen (including tax)



White Bread (Single item)  
: 150 yen (including tax)

