



The essence of
Minami-Shinshu,
rediscovered and
elegantly expressed
on a single plate.

- *Private Chef's Signature Course*
- *Relaxed Minami-Shinshu Tasting Experience*
- *"Yoshi-nabe" – Local Hot Pot Experience from Minami-Shinshu*

About “Restaurant Roruto, Minami-Shinshu”



There are things you can only appreciate by staying in your hometown—

and things you truly understand only after leaving it.
Having experienced both, we've come to recognize and share the genuine beauty of Minami-Shinshu.

In this region, where the temperature shifts dramatically between day and night,
the land nurtures crops with deep, concentrated flavors.
Animals raised on these ingredients also grow rich in character and taste.

With a desire to share these exceptional blessings beyond our valley,
we—childhood friends since kindergarten—created “Restaurant Roruto.”

Now, to bring the essence of Minami-Shinshu to even more people, both in Japan and abroad,
we have launched our Private Chef Service.

Our chef visits your home, accommodation, or chosen venue,
preparing each dish right before your eyes,
so you can savor the freshness and flavor at their very best.

Please enjoy the authentic taste of Minami-Shinshu,
born from its land, climate, and people's care.

If you have any food allergies or ingredients you prefer to avoid,

please let us know when making your reservation.
You can contact us easily through our inquiry form or Instagram DM.

Reservations are kindly requested at least two weeks in advance.

Please note that availability may vary depending on the date and location.

Thank you for your understanding.

— Closed on Mondays and Sundays —



Private Chef's Signature Course



A course that celebrates the flavors of Minami-Shinshu — featuring naturally grown fresh vegetables, premium Minami-Shinshu beef, Tenryu sweetfish (ayu), and Tenryukyo black pork, beautifully prepared to showcase the region's seasonal bounty.

(Example of the Day)

Peach Soup — from Matsukawa

Ina Valley Specialty: Horse Sashimi

Organic Vegetables with Brown Rice Koji Miso
— from Achi Village

Tenryu Sweetfish (Ayu) with Plum and Cucumber

Minami-Shinshu Beef with Takagi Village Blueberries

Shinshu Soba (Buckwheat Noodles)

Free-range Egg — from “Ryū-no-Ho” Farm

Featuring 7 to 9 seasonal dishes

¥12,000 (tax included)

The menu shown is only a sample.
Actual dishes may change depending on seasonal ingredients and market availability.

Relaxed Minami-Shinshu Tasting Experience



A relaxed dining plan where you can
savor the local tastes of Minami-
Shinshu.

The dishes are served family-style,
meant to be shared among everyone at
the table.

A Sample Menu (Example of the Day)

Ina Valley Specialty: Horse Sashimi

Tenryu Salmon Carpaccio

Bagna Càuda with Naturally Grown
Vegetables

Ajillo of Shinshu Mushrooms

Roasted Tenryukyo Black Pork

Venison Ragù Pasta — from Toyama-go

Dolce (Dessert)

7-course menu
¥6,000 (tax included)

The menu shown is only a sample.
Actual dishes may change depending on
seasonal ingredients and market
availability.

“Yoshi-nabe”

- Local Hot Pot Experience
from Minami-Shinshu



About “Yoshi-nabe”

“Yoshi-nabe” is a local hot pot dish from Minami-Shinshu, featuring regional specialties such as koya-dofu (freeze-dried tofu) and Nozawana-zuke (pickled greens), all simmered in a rich Shinshu miso-based broth. Packed with mushrooms, pork, and offal, this hearty dish warms both the body and the soul.

「Menu」

Fresh Garden Salad

Ina Valley Specialty: Horse Sashimi

Roasted Tenryukyo Black Pork

“Yoshi-nabe”

— Local Hot Pot with Shinshu Miso

Shinshu Soba (Buckwheat Noodles)

Please note that the menu is only an example.

Dishes may vary depending on the season and availability of ingredients

¥5,000 (tax included)