



Concepts of Chanko Dining FUJIYAMA

Chanko Dining FUJIYAMA has been serving healthy Chankonabe Hot Pots to our customer since 2007. We offer quality hot pot with variety of menu including, Nomi-hodai Chankonabe dinner course for 4,000 yen (All-you-can-drink for 2.5 hours).

We are keeping our best to bring the freshest ingredient every day.

During the dinner time, we also accept group up to 25 people (requires advanced reservation and Nomi-hodai course), which is perfect for birthday party, Christmas party, Bonen-kai, Shinnen-kai, company's party, or school's alumni party.

We also carry a variety of drinks from non-alcohol drinks, beer, cocktails to various hard liquors.

All of our staffs are looking forward to serving you and enjoying the experience of Chanko-nabe hot pot.

What is Chanko-nabe

Chanko-nabe Hot Pot started when sumo wrestlers and Japanese professional wrestlers started eating the mixed hot pot as part of a weight gain diet. Hot pot is recipe may be simple: boil water and add vegetables and meat. Wrestler started making the hot pot as their main dish to gain necessary nutrition.

Chanko-nabe usually contains a dashi or chicken broth soup base with cooking sake or mirin. The bulk of Chankonabe is made up of usually chicken, pork, fish (fried and made into balls), tofu, and/or beef and vegetables (daikon, bok choy, etc).

At the end of the dish, by using leftover soup, somen (Japanese vermicelli), udon (Japanese wheat noodle) or rice can be added to make it porridge (Zosui). (with extra charge)



What do we serve at FUJIYAMA?

At Chanko Dining FUJIYAMA, we have researched and created our own Chanko hot pot menu. We are always trying to find the best flavor of Chanko-nabe every single day with different ingredient.

We have three basic types of soup: **Salt, Soy Sauce, Miso, and Spicy**. All soup is based on Chicken and pork broth.

And then, we will add vegetable and other ingredient which changes every day.

We also serve other dishes, such as salad, appetizers, fried foods, yakitori and desert with variety of drinks.

We would like our customer to try different kinds of ingredient throughout a year.





Store Information

Business Hour

Business Hour			Closed on
Dinner	PM 5:15~PM 11:00	Door closes at 9:15PM Last Order at 10:00 PM	Sunday only

***On Saturday, we only serve all-you-can-drink Chanko-nabe course and require reservation

Store Location

6-9 Suwa, Yokkaichi, Mie 510-0085
〒510-0085 三重県四日市市諏訪6-9
Tel: 059-356-5168

We are located 5 min walk from Kintetsu Yokkaichi Station. It is between Route 1 and Yokkaichi City Hall. It is behind of Tokyo-Mitsubishi UJF Bank, and Chuo-Mitsui-Shintaku Bank from Route 1. Or from Yokkaichi City Hall, it is approx. two blocks north, and one block west from the City Hall Building. You will see the picture of sumo wrestler on the building.



Interior

On the first floor, we have 4 tables (5 people each), and 10 counter seats, which is perfect for single guests or couples.

On the second floor, no-shoes party room can accommodate up to 25 guests comfortably (max 30 guests)



How to Make A Reservation

TEL: 059-356-5168

If you are going to have all-you-can drink menu, at the time of reservation (or by the day before), we would like to ask you what kind of Chanko-nabe soup you would like to have, so that we can provide the dish with a little time lag.

SATURDAY IS RESERVATION ONLY, AND WE ONLY SERVE ALL-YOU-CAN-DRINK CHANKO-NABE COURSE.

On the weekend, or busy season in winter, if your party is more than 2 guests, we recommend that you make a reservation.





Food and Drink Menu (2008-2009 Winter)

For the convenience of both customer and our staff, we have listed both Japanese and English menu side-by-side.

All-You-Can-Drink Chanko-nabe Course

¥ 4,000

One Chanko-nabe Hot Pot with All-You-Can-Drink from the list for Two and half hour! (2.5 hours)

Chanko-Nabe

A Choice of

- Salt Base Chanko-nabe (塩ちゃんこ鍋)
- Soy Sauce Chanko-nabe (醤油ちゃんこ鍋)
- Miso Base Chanko-nabe (味噌ちゃんこ鍋)
- Spicy Chanko-nabe (辛ちゃんこ鍋) choice of meat
 - Spicy Motsu (pork offal) (モツの辛ちゃんこ鍋)
 - Spicy Chicken (鶏肉の辛ちゃんこ鍋)
 - Spicy Pork (豚肉の辛ちゃんこ)

All-You-Can-Drink Menu

Please do not order next drink unless you finished your previous drink

Beer and Beer Cocktail

Kirin Nama (Tap) Beer キリン生
Pitcher of Kirinピッチャービール
Panache パナシエ
Shandy Gaff シャンディガフ

Sake, Plum or Sochu

Sake Ichinokura (From Miyazaki) - Cool 冷 or Hot 熱燗
Ume Plum Sochu on the rock 梅酒口ツク
Ume Plum Sochu Soda 梅酒ソーダ
Wheat Sochu (Rock or Mizuwari) 麦焼酎
Potato Sochu (Rock or Mizuwari) 芋焼酎

*mizuwari means mixed-with-water



All-You-Can-Drink Menu (Cont'd)

Whisky

Rock ロック

Mizuwari 水割り *mizuwari means mixed-with-water

Soda ソーダ割り

Kirin Hyoketsu (Fruit Liquor)

Lemon レモン Lime ライム Green Apple 青りんご

Lychee (or Laichi) ライチ Peach ピーチ

Wine

Red 赤 or White 白

Cocktail

Cassis Soda カシスソーダ

Cassis Orange カシスオレンジ

Cassis Oolong カシスウーロン

Campari Soda カンパリスーダ

Campari Orange カンパリオレンジ

Apricot on the rock 杏露酒ロック

Apricot Soda 杏露酒ソーダ

Gin Base

Gin Lime ジンライム

Gin Ricky ジンリッキー

Gin Tonic ジントニック

Gin Buck ジンバック

Vodka Base

Vodka Lime ウオツカライム

Vodka Tonic ウオツカトニック

Moscow Mule モスコミュール

Vodka Buck ウオツカバック

Cocktail

Ram Base

Ram Coke ラムコーク

Ram Buck ラムバック

Tequila Base

Tequila Coke テキーラコーク

Tequila Sunrise サンライズ

Tequila Coke テキーラコーク

Non-Alcohol Cocktail

Peach Orange ピーチオレンジ

Peach Fizz ピーチフィズ

Green Apple Fizz 青りんごフィズ

Green Apple Ginger Ale 青りんごジンジャー

Lychee (or Laichi) Fizz ライチフィズ

Lychee (or Laichi) Ginger Ale ライチジンジャー

Soft Drinks

Oolong Tea ウーロン茶

Grape Fruit Juice グレープフルーツジュース

Coke コーラ

Orange Juice オレンジジュース

Sprite スプライト

Ginger Ale ジンジャエール



Chanko-Nabe Hot Pot or Pork Shabu-shabu

Salt Base Chanko-nabe (塩ちゃんこ鍋)

- ¥ 1,600 —— Normal portion of meat (一人前)
- ¥ 2,400 —— Extra Meat Special (肉いっぱいスペシャル)

Soy Sauce Base Chanko-nabe (醤油ちゃんこ鍋)

- ¥ 1,600 —— Normal portion of meat (一人前)
- ¥ 2,400 —— Extra Meat Special (肉いっぱいスペシャル)

Miso Base Chanko-nabe (味噌ちゃんこ鍋)

- ¥ 1,600 —— Normal portion of meat (一人前)
- ¥ 2,400 —— Extra Meat Special (肉いっぱいスペシャル)

Spicy Chanko-nabe (辛ちゃんこ鍋)

- ¥ 1,600 —— Spicy Motsu (pork offal) (モツの辛ちゃんこ鍋)
- ¥ 1,600 —— Spicy Chicken (鶏肉の辛ちゃんこ鍋)
- ¥ 1,600 —— Spicy Pork (豚肉の辛ちゃんこ)
- ¥ 2,400 —— Spicy Extra Meat of All Kinds (肉一杯スペシャル)

Additional Ingredient

- ¥ 500 —— Pork 豚肉
- ¥ 500 —— Chicken 鶏肉
- ¥ 450 —— Offal (Only served for Spicy Soup Chanko) モツ
- ¥ 450 —— Tsukune - a stick-like minced meat with egg and potatoes (ingredient may vary)つくね added)
- ¥ 350 —— Vegetables (ingredient may vary) 野菜たち
- ¥ 100 —— (1) Konjac (perennial plant) 結びこんにゃく 1個
- ¥ 100 —— (1) Mochi (rice cake) おもち 1個
- ¥ 150 —— Tofu お豆腐
- ¥ 150 —— Deep Fried Soybeans おあげさん
- ¥ 350 —— Kinoko Mushroomきのこたち
- ¥ 300 —— Collagen コラーゲンドーム - Help absorb collagen for your body needs
- ¥ 350 —— Ramen Noodle Set ラーメンセット
- ¥ 350 —— Udon Noodle Set うどんセット
- ¥ 350 —— Porridge Set 雑炊セット

NOTE: Our menu and price are changing everyday.



A La Carte Menu

These menu changes everyday. We would like to serve our customer with the freshest food as much as possible. Please read the menu just to understand what we MAY have.

Salad - サラダ

- ¥ 500 —— Salad with Bacon Chips ベーコンチップのサラダ
- ¥ 500 —— Tofu and Japanese Dried Baby Sardines 豆腐とじゃこのサラダ
- ¥ 550 —— Onsen Eggs and Bacon Salad 温泉玉子とベーコンチップのサラダ
- ¥ 550 —— Onsen Egg Cesar Salad 温玉シーザーサラダ

Side Dishes - おつまみ

- ¥ 300 —— Edamame 枝豆
- ¥ 300 —— Cold Tofu 冷やっこ
- ¥ 300 —— Cold Ume Plum Tofu 梅やっこ
- ¥ 300 —— Japanese Dried Baby Sardines with Grated Daikon Radish じゃこおろし
- ¥ 350 —— Tofu with Koreana Kimchi 韓国風冷やっこ
- ¥ 350 —— Dish of Korean Kimchi キムチ盛
- ¥ 400 —— Pig ear with vinegar ミミガーの冷製さっぱりポン酢
- ¥ 400 —— Tsukemono (Japanes pickles) of Cabbage and Yuzu (a citrus fruit) ゆず白菜の漬け物
- ¥ 450 —— Spicy Korean Kimchi with Onsen Eggs キムチ温泉玉子のせ
- ¥ 450 —— Miso sautéed Beef (heel – good course of collagen) ホルモンどて煮
- ¥ 500 —— Grilled Beef Gristle 牛スジ煮
- ¥ 500 —— Grilled Beef Gristle and Tofu 牛スジ豆腐
- ¥ 500 —— Sliced Chicken Breast ササミのたたき
- ¥ 500 —— Sliced and Grilled Beef 牛肉のたたき
- ¥ 500 —— Pan Fried Salt Chicken Cartilage 塩なんこつ炒め

Deep Fried - 揚げ物

- ¥ 450 —— Fried Potato ポテトフライ
- ¥ 450 —— Deep Fried Tofu with Chicken floss 揚げだし豆腐鶏そぼろ入り
- ¥ 450 —— Fried Chicken Cartilage なんこつ
- ¥ 450 —— Fried Burdock Roots フレンチごぼうフライ

NOTE: Our menu and price are changing everyday.



A La Carte Menu (Cont'd)

Deep Fried (Cont'd) - 揚げ物

- ¥ 500 —— Fried Shrimp wrapped with Green Shiso (Perilla) 海老しそ巻きフライ
- ¥ 500 —— Deep Fried Chicken Sticks with Wooster sauce ソース串カツ
- ¥ 500 —— Chicken Wing - Your choice of Salt (塩) or Teriyaki Sauce (名古屋風タレ) 手羽先
- ¥ 500 —— Deep Fried Squid Arms ゲソの唐揚げ

Grilled Dish – 焼き物

- ¥ 600 —— Grilled Beef (Tongue) 牛タン
- ¥ 600 —— Grilled Beef (Back) 牛ハラミ焼き
- ¥ 550 —— Chicken with grated radish with ponzu sauce 鳥もも焼きのおろしポン酢がけ
- ¥ 500 —— Grilled Chicken 鶏のもも焼き (Salt 塩 or Teriyaki タレ)

**2 Order Minimums

- ¥ 200 —— Chiken and Welsh onion ねぎま(Yuzu-pepper 柚子胡椒 or Wasabi ワサビ)
- ¥ 200 —— Chicken Breast Rare ササミのレアー (Yuzu-pepper 柚子胡椒 or Wasabi ワサビ)

* Yuzu is a kind of citrus fruit

Rice Dishes - ご飯

- ¥ 150 —— Steamed Rice ライス ** It's best to add rice to leftover soup of Chanko-nabe
- ¥ 550 —— Chicken and Tuna bowl とり鉄火丼

Desert - デザート

- ¥ 350 —— Mango Sherbet マンゴシャーベット
- ¥ 350 —— Lemon Sherbet レモンシャーベット

NOTE: Our menu and price are changing everyday, especially desert.



Drink Menu

Beer & Beer Cocktail

- ¥ 500 —— Kirin Nama (Tap) Beer キリン生ジョッキ
- ¥ 2,000 —— Pitcher of Kirin キリン生ピッチャー
- ¥ 500 —— Red Eye レッドアイ
- ¥ 500 —— Panache パナシエ
- ¥ 500 —— Shandy Gaff シャンディーガフ

Sake or Ume (Plum)

- ¥ 500 —— Sake Ichinokura (From Miyazaki) Hot or Cold 一の蔵
- ¥ 400 —— Ume Plum Sochu on the rock 梅酒ロック
- ¥ 450 —— Ume Plum Sochu Soda 梅酒ソーダ割

Sochu (on the rock or mizuwari)

- ¥ 450 —— Wheat Sochu (Flavored) 【麦】かおり麦
- ¥ 450 —— Potato Sochu (Mild) 【芋】まろやか芋

*mizuwari is mixed-with-water

Whisky (Rock, mizuwari or Soda)

- ¥ 500 —— Kirin Fuji キリン 富士山麓
- ¥ 500 —— Four Roses フォアローゼス
- ¥ 500 —— Kirin Brandy VSO キリンVSO
- ¥ 700 —— Chivas Regal シーバスリーガル

Fruit Liquor – Kirin Hyoketsu

キリン氷結

A L L ¥ 400

- Lemon レモン Lime ライム Ume Plum ウメ
- Green Apple 青りんご Peach ピーチ
- Lychee (or Laichi) ライチ Kyoho Grape 巨峰
- Melon メロン Strawberry ストロベリー

Wine

- ¥ 400 —— Glass (Red or White) グラスワイン
- ¥ 1,800 —— Decanter デカンタ

Sparkling Wine

- ¥ 3,000 —— Asti Cinzano アステイチンザノ



Drink Menu (Con'd)

Cocktail ALL ¥ 500

Cassis Soda カシスソーダ	Cassis Orange カシスオレンジ	Cassis Grape Fruit カシスグレープ
Melon Ball メロンボール	Campari Soda カンパリスーダ	Campari Grape Fruit カンパリグレープ
Campari Orange カンパリオレンジ	Spumoni スプモーニ	Peach Tree Fizz ピーチツリーフィズ
Fuzzy Navel ファジーネーブル	Apricot on the rock 杏露酒ロック	Apricot Soda 杏露酒ソーダ
Banana Cow バナナカウ	Kahlua Milk カルアミルク	Apple Ginger Ale アップルジンジャー
Dita Tonic デイタトニック	Dita Ginger Ale デイタジンジャー	Strawberry Milk ストロベリーミルク
Cinzano チンザノ - 【Dry ドライ Rosso ロッソ or Orancio オランヂョ】		

Gin Base

Gin Lime ジンライム	Gin Tonic ジントニック	Gin Ricky ジンリッキー	Gin Buck ジンバック
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Vodka Base

Vodka Lime ウオッカライム	Vodka Tonic ウオッカトニック	Kamikaze カミカゼ
Moscow Mule モスコミュール	Vodka Buck ウオッカバック	Salty Dog ソルティードック

Ram Base

Ram Coke ラムコーク	Ram Tonic ラムトニック	Ram Buck ラムバック
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Tequila Base

Tequila Tonic テキーラトニック	Tequila Buck テキーラバック	Tequila Coke コーク	Tequila Sunrise サンライズ
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Soft Drinks

ALL ¥ 250

Oolong Tea ウーロン茶	Jasmine Tea ジャスミンティー
Coke コーラ	Ginger Ale ジンジャエール
Sprite スプライト	Iced Tea アイスティー
Orange Juice オレンジ	Tomato Juice トマトジュース
Grape Fruit Juice グレープ	

Non-Alcohol Beer and Cocktails

ALL ¥ 350

Hoppy (Non-alcohol beer) ホッピー	
Peach Orange	Peach Fizz ピーフイズ
Green Apple Fizz	Green Apple Ginger Ale
Lychee Ginger Ale	Lychee Grape Fruit
Lychee Tonic	Melon Fizz
Strawberry Milk	Green Tea Milk