

# Hakuryu Tomato House

Hakuryu = White Dragon

Original Chinese Restaurant Where You Get Full of Seasonal Vegetables



## Welcome to Hakuryu Tomato House!

Across three generations of mothers and daughters, we have developed and passed on our wide range of unique Chinese dishes. We warmly invite you to enjoy our distinctive tastes and flavors only available at Hakuryu Tomato House. To taste our cuisine to your heart's content, let's start with some snacks first. Within a few minutes, we will entertain your taste buds with small appetizing dishes that go together with beer, (organic) wine and our jar-aged Shaoxing rice wine. Cheers!

### Mixed Pickles

A pickle dish in our special sauce featuring cucumber, Chinese cabbage, carrots, ginger, celery, kombu (kelp), etc. The crunchiness of cucumber and Chinese cabbage and the umami of kombu (kelp) and ginger enhance alcohol and rice.



### Pickled Celery

Tasty celery pickled in our special sauce. Celery's crisp texture and flavorful aroma are of crucial importance. We have a distinct opinion how to choose celery.



### Fresh Crêpe Rolls (1+ pieces)

Crunchy leek and cucumber, tender steamed chicken, the scent of coriander all wrapped in our special Chinese sweet miso and thin crêpe. Enjoy the harmony of texture and flavors!



### Fried Shrimp Rolls (2+ pieces)

We wrap springy shrimp in shiso leaf and spring roll sheet to deep fry. Enjoy the harmony of the crispy golden spring roll skin, the chewy shrimp inside and the unique scent of the pungent shiso leaf.



### Crispy Fried Small Fish

The fish we mainly buy is small horse mackerel. We quickly fry the fresh fish so you can try them with salt and Japanese pepper. Enjoy the crispy, crunchy little fishies!



### Crispy Chicken Wings

Our crispy deep-fried chicken wings with our special doubanjiang (chili bean paste). Underneath the crisp crust, you'll find the juicy meat.







### Stir-fried Chicken Liver, Garlic Chives and Wood Ear Mushroom

How you treat chicken liver is central to lebanira (liver and garlic chives) stir-fry. It is very important to properly clean the fresh liver and not to overcook it. You'll experience a unique deliciousness in your mouth how the perfectly cooked liver chunks blend with the freshness of the garlic chives and the chewy texture of the wood ear mushroom.

### Stir-fried Chicken Liver, Celery and Wood Ear Mushroom

Who would have thought that chicken liver goes well with crunchy celery? Experience the unique flavor of Hakuryu's original combination! This dish even converted some celery haters.



### Gyoza (Dumplings)

Pork-based filling wrapped in a slightly thicker dough. The dough itself is firm and tasteful and captures well the flavor of the filling. We serve four kinds of dumplings: pan-fried dumplings, boiled dumplings, egg dumplings and dumpling soup. Every one of them is handmade!



### Egg Gyoza (Pan-fried egg dumplings)

Among our four kinds of dumplings, this egg gyoza is our one-of-a-kind signature dish. We make the wings, the crispy layer around the dumplings, with eggs! Our proud creation was featured in the book "Gyoza Joshi (Dumpling Girls)" and became famous all over Japan.



### Pork Kakuni (Braised pork belly served with pickles)

Sweet and tender simmered pork belly cubes. Enjoy it with the mustard you'll find on the table. Eating together with the fresh pickle side dish enhances each other's flavor.



### Stir-fried Eggplant and Garlic with Olive Oil

Garlic and olive oil, the golden combo in Italian cuisine, arranged in Hakuryu style. By stir-frying with Chinese sauces such as doubanjiang (chili bean paste), we created a new flavor which you'll only find here.



### Pork Meatball Rolls Soup with Chinese Cabbage

Big pork meatballs wrapped in large Chinese cabbage leaves and cooked in sweet soup. A satisfying dish for a hungry stomach. You can regain the energy you fall short. A classic dish for the winter.



### Broad Beans, Shrimp and Tofu Stir-fry in Starchy Soup

The fragrance of the broad beans couples with the chewiness of the shrimp and the starchy soup gently wraps the subtle flavor of the tofu. A staple dish when the beans are in season. We always have many seasonal dishes at Hakuryu Tomato House. Please ask the staff for today's special.



### Stir-fried Oysters and Green Vegetables with Douchi

We stir-fry fresh oysters and green vegetables such as spinach and bok choy and add douchi bean curd. Enjoy the complexity of the crisp and mushy oysters and the crunchiness of the green vegetables seasoned with douchi.



If you have any dietary restrictions or special considerations, please let us know and we will do our best to accommodate you.





### Tomato Tanmen (Tomato noodle soup)

We are proud to present our Tomato Tanmen, our most famous signature dish featured many times in TV and magazines. In 1957, Tomato Tanmen was born in the original restaurant founded by my grandmother in Shinjuku. The pork-based broth is so light and subtle that the taste of the tomato comes forward. If you want more flavor, please add our garlic soy sauce to your liking to discover yet another delicious variation.

### Gomoku Tanmen (Five items noodle soup)

The noodles come in light broth with five ingredients: braised pork kakuni, tomatoes, celery, cabbage and boiled eggs. Enjoy Hakuryu's original gomoku (five items)! If you want more flavor, enjoy it with our garlic soy sauce.



### Cold Tomato Noodles

Hakuryu's classic and most popular dish during summer. The subtle pork-based broth filled with scallions, coriander and tomatoes comes with a refreshing fragrance. If you don't like coriander, just let us know and we'll take care of it!



### Hiyashi Chuka (Chilled noodles with toppings)

At Hakuryu you can have Hiyashi Chuka (literally: cold Chinese noodles) all year round! We serve it to you with our special toppings: braised pork kakuni, cucumber, jellyfish and bean sprouts. Many customers enjoy it not just in summer but also during winter.



### Cold Noodles with Doubanjiang (Chili bean paste)

The noodles with doubanjiang (chili bean paste) are topped with braised pork kakuni, cucumber, bean sprouts, jellyfish, sprinkled with chopped scallions and zhacai. Mix them all and chow! Add vinegar and garlic soy sauce as you wish.



### Tajangmyeon (Noodles topped with black bean sauce)

Mix the noodles with all the toppings: meat miso, bean sprouts, jellyfish, and cucumber. Meat miso is our house specialty. The faint bitterness of the Hatcho miso stimulates your appetite.



### Kata Yakisoba (Crispy fried noodles with starchy sauce)

Crispy deep-fried noodles topped with starchy sauce and various ingredients. We recommend you to adjust the speed of eating according to your preference of the noodles. If you like it crisp, eat immediately. If you like it soft, enjoy slowly.



### Chow Mein (Fried noodles)

We add heaps of vegetables to our fried noodles. Enjoy the different textures of Chinese cabbage, wood ear mushroom, etc. The egg loosely connects each ingredient and noodles. If you like spicy food, please add a kick with doubanjiang (chili bean paste).



### Special Chahan (Special fried rice)

We make our special fried rice with many ingredients: eggs, braised pork kakuni, shrimps, green pepper, onion, etc. The base is braised pork kakuni, one of our most popular dishes. We serve several kinds of fried rice.



### Annin Tofu (Almond jelly pudding)

Our most popular dessert is the delicate apricot kernel pudding with sugar syrup. The reason why it's called "almond" jelly is only figurative because apricot kernel is often translated as "almond". The sweetness ratio is up to you: it's sweet with more syrup and refreshing with more pudding. You will be addicted to the pudding melting on your tongue.





Nanako Hirano Owner

The roots of Hakuryu goes back to my grandmother. She spent her youth in China and came back to Japan as a widow and mother of three children. Working in Embassy of China in Japan, she learned to cook many dishes from all regions of China and adapted variations in Japan. In 1957, my grandmother opened "Hakuryu" in Shinjuku. She created a distinct fusion cuisine with lots of vegetables and fruits. I still hear about the boom from everyone who favored our restaurant. In 1986, My mother took over the recipes and opened "Chinese Home Cooking Hakuryu" in Toyotama-kita. In 1996, she put up a big tomato sign, and renamed the restaurant "Hakuryu Tomato House". It became very popular as "an original flavor that cannot be eaten elsewhere". As we were always fully booked, we moved to the current spacious place in 2002.

You can see how we cook from the counter on the first floor when you enter.

Today I'm honored to welcome you as the third generation of our family business. We're delighted to serve you our dishes everyone has loved for over 60 years.



Since the last move, we have been able to incorporate more seasonal vegetables, seasonal noodles and desserts using seasonal fruits. This is also the gift of your patronage. We will continue to put our hearts and efforts into being the restaurant where you want to dine and savor. Thank you so much for all your love and support!



As we have a big tomato on our signboard, we deeply care that we can always buy perfectly ripe tomatoes in season. Naturally, the origins change with the time of the year.

Iced tomatoes served as a snack dish are different ones than those we use for the Tanmen.

It's almost becoming our daily work to buy tomatoes of various origins and kinds, to taste and critique them at our staff meals.



Celery is one of the important ingredients which characterizes the flavor of our restaurant. It is indispensable as the kick in Tomato Tanmen, popular as pickles and used for stir-fries. In the summer we are very particular about buying good celery because the texture, crispiness, sweetness and bitterness of the leaves at the tip and the parts we pickle are straightforward. Please enjoy our celery to which we pay close attention.



You are welcome to use our special garlic soy sauce for various dishes. It goes well with the refreshing Tanmen broth. Adding just a little gives it so much flavor and you can enjoy another version of the dish.

As for Tomato Tanmen, we recommend to add the garlic soy sauce and then crush the tomatoes. The garlic soy sauce also does magic on our homemade gyoza dumplings as they do not contain garlic. The flavor stands out even better!

Please try the sauce on our popular fried shrimp rolls, fried noodles, etc.  
You'll surely find your "savory spot"!



## Hakuryu Tomato House

Access: three minutes' walk from Shin-Egota Station (E34) on the Oedo Line (Toei Subway)

Address: 3-17-1 Ehara-cho Nakano-ku, Tokyo, 165-0023, Japan Phone: +81 3 5988 7330

Opening hours: Tuesday to Sunday, Lunch - 11:30 to 14:20 (LO), Dinner - 17:00 to 21:40 (LO)

Closed on Mondays (if Monday is a public holiday, closed on the following day)

Reservation: by phone or Facebook message (up to three business days in advance)

Our business calendar: <http://bit.ly/hakuryuschedule>

Map: <https://goo.gl/maps/ZizdFDpwJaF2>

Website: <http://www.tomato-tanmen.com>

Facebook: <https://www.facebook.com/hakuryutomatokan.tomatotannmen/>



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