

Farmer's restaurant Haru San-San

Farmer's restaurant highlighting fresh vegetables grown on our farm in Awaji Island as the main attraction.

Enjoy dishes that bring out the best of the vegetables grown with love and care by the local farmers. Have a peaceful moment in the rich natural environment of Awaji Island.



RECOMMENDATION



Haru San-San special 6-course meal

¥3,800

Enjoy seasonal vegetables from the fields and ingredients grown on the great natural island of Awaji. A special 6-course meal. Including seasonal sweets, you can enjoy the seasonal ingredients of Awaji Island to your heart's content.

Awaji Island Gargouille-style salad

Soup with plenty of vegetables from the fields

Homemade bread

Awaji Island fresh pasta with seasonal vegetables

Today's meat dish

Seasonal dessert

Haru San-San set menu

Seasonal vegetables from all four seasons are the main attraction.
Enjoy fresh ingredients from Awaji Island.



Seasonal
Awaji island salad

+



Soup with plenty of
vegetables from the field

+



Homemade bread

+

Please choose one
of the following

Main dish

Please choose one main dish



Awaji Fresh Pasta
with Seasonal Vegetables

¥2,500



Awaji Vegetable Dish

¥2,500



Seasonal Vegetables
and Meat Dish

¥2,800



À LA CARTE

- Noentai Curry ————— ¥1980
Noentai Awaji beef curry
with a base of seasonal Awaji vegetables.
Includes mini salad and soup.
- Special daily snacks: 3 types ——— ¥1,500
- Special daily snacks: 1 type ——— ¥800
Please see separate menu.



KIDS PLATE

All served with mini salad and soup.

- Neapolitan with lots of vegetables — ¥1,200
- Old-fashioned! ————— ¥1,200
Children's favourite chicken rice



Under primary
school age only

☀ Dessert set

Enjoy a homemade dessert with your lunch for +750 yen.



Today's dessert

Desserts served as part of the course menu are also available as individual items. The contents are a special treat of the day. Please see separate menu.



Tiramisu from the fields

The No. 1 most popular tiramisu made with plenty of Awaji Island milk. Our signature dish with attention to detail, including bamboo charcoal sable cookies that resemble field sand to accentuate the texture. A scoop full of satisfaction.

AGRICULTURE

Practice of natural circular agriculture

On its own farm, we use liquid fertiliser extracted from soya beans, rice bran, molasses and other substances to cultivate soil with active micro-organisms. The food waste generated in the process of cultivation, shipping and restaurant cooking is converted into fermented compost. The manure is returned to the fields, where it is transformed into nutrition for the crops, which then grow and are harvested again.



ARCHITECTURE

Architectural style of the restaurant

Haru San-San was designed by world-renowned architect Shigeru Ban, winner of the 'Pritzker Prize'. It uses a hybrid structure with a paper tube structure and minimal wood. In addition, the 530-square-metre 'thatched' roof is covered with domestically produced Japanese silver grass, using the 'airtight construction method' used in European countries to build new thatched buildings. Please enjoy a peaceful space in a sustainable building in harmony with nature, made of wood, paper tubes and one of the largest thatched roofs in Japan.



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GRAND MENU

Restaurant in the fields
In a peaceful space surrounded by nature.