

Farmers Restaurant
Haru San San

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A restaurant in the fields
Enjoy refined cuisine in a tranquil space
surrounded by nature.

Grand Menu



This menu is made using the upcycled paper material "vegi-kami Carrot", crafted from carrot peels. A portion of the proceeds from the material's sales is used to support activities aimed at reducing food waste.

— Vegetables take the centre stage —



Our dishes are crafted to highlight the unique characteristics of ingredients lovingly grown by producers, bringing out the full charm of vegetables.

Amid the rich natural environment of Awaji Island,
we invite you to enjoy a relaxing moment.

Our restaurant, set in the heart of the fields, focuses on freshly harvested vegetables from our own farm and Awaji Island. By maximizing the natural flavors and appeal of vegetables, we deliver refined, vegetable-centric cuisine paired with the freshness of Awaji Island's bounty to all off our guests.

Enjoy the flavors of the fields and the island

❧ Haru San San Course ❧

6 courses / ¥4,000_(incl. tax)~

This special six-course menu allows you to indulge in seasonal vegetables freshly harvested from the fields and ingredients nurtured in the great nature of Awaji Island.

For the main dish, you can enjoy fresh "Mocchilini" pasta manufactured by Awaji Noodle Co., Ltd, along with your choice of today's meat or fresh fish dish.

For the meat dish, we offer Awaji Island Ebisu Mochi Pork or Awaji Beef.

The meal concludes with a seasonal dessert, allowing you to savour the best of Awaji Island's seasonal ingredients to your heart's content.



Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

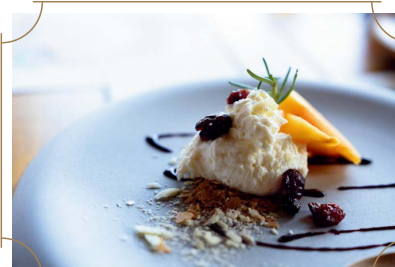
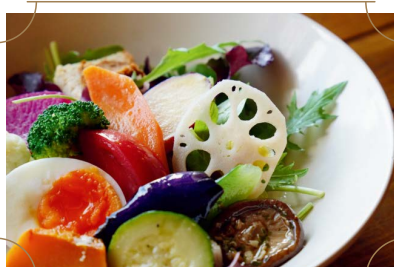
Today's Fresh Pasta from Awaji Island

Today's Meat Dish or Fresh Fish Dish

- Awaji Island Ebisu Mochi Pork Roast
- Grilled Awaji Beef (+¥500)
- Today's Fresh Fish Dish (+¥350)

*Choose from the above.

Seasonal Dessert



Set Menu

Indulge in fresh, seasonal vegetables harvested from the fields and ingredients nurtured in the vast nature of Awaji Island.

This is the most popular lunch set, featuring four courses, where you can choose your main dish.

Enjoy seasonal vegetables and Awaji Island ingredients
with the "Haru San San Set"

Seasonal Vegetables and Awaji Island Pasta

4 courses / ¥2,700_(incl. tax)



The main pasta dish features fresh pasta "Mocchilini" from Awaji Noodles Limited Company. Its distinctive chewy and soft texture sets it apart from the norm and with just one bite, you'll notice the difference compared to dried pasta. Paired with seasonal vegetables from Awaji Island, it is prepared fresh daily.

Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

Today's Fresh Pasta from Awaji Island

Get more value
with the set!

Drink Set + ¥400_(incl. tax)

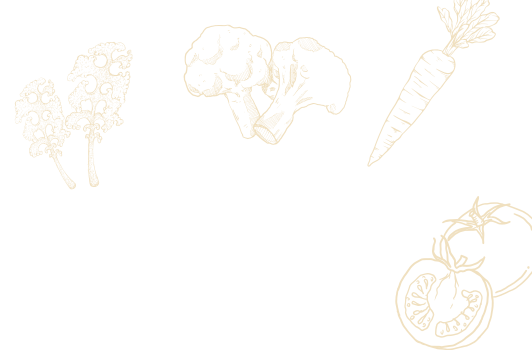


- Coffee
- Black Tea
- Herbal Tea

Dessert Set + ¥750_(incl. tax)



- Farm-style Tiramisu
- Today's Dessert



Enjoy seasonal vegetables and Awaji Island ingredients
with the "Haru San San Set"

Vegetable Dish

4 courses / ¥2,700_(incl. tax)



The main vegetable dish is "Baked Onion and Potatoes."

Sweet and juicy Awaji Island onions and soft, tender potatoes.

This dish is a proud specialty of Haru San San, with the rich flavour of Awaji Island vegetables concentrated in every bite. Enjoy it by mixing the basil sauce inside.



Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

Today's Vegetable Dish

Get more value
with the set!

Drink Set + ¥400_(incl. tax)



- Coffee
- Black Tea
- Herbal Tea

Dessert Set + ¥750_(incl. tax)



- Farm-style Tiramisu
- Today's Dessert

Set Menu

Indulge in fresh, seasonal vegetables harvested from the fields and ingredients nurtured in the vast nature of Awaji Island.

This is the most popular lunch set, featuring four courses, where you can choose your main dish.

Enjoy seasonal vegetables and Awaji Island ingredients
with the "Haru San San Set"

Awaji Island Ebisu Mochi Pork Roast

4 courses / ¥3,000 (incl. tax)



The main meat dish is "Awaji Island Ebisu Mochi Pork Roast."

Ebisu Mochi Pork is raised on a diet that includes bananas, which results in its refined sweetness in the fat and juicy meat texture. It is highly sought after and known as the "ultimate pork."

Enjoy it with grilled seasonal vegetables and our special daily sauce.

Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

Awaji Island Ebisu Mochi Pork Roast

Get more value
with the set!

Drink Set + ¥400 (incl. tax)

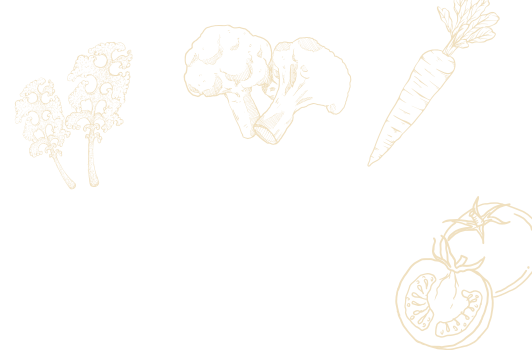


- Coffee
- Black Tea
- Herbal Tea

Dessert Set + ¥750 (incl. tax)



- Farm-style Tiramisu
- Today's Dessert



Enjoy seasonal vegetables and Awaji Island ingredients
with the "Haru San San Set"

Grilled Awaji Beef Round

4 courses / ¥3,500_(incl. tax)



The main meat dish is "Grilled Awaji Beef Round." Awaji Beef is a premium brand of beef produced on Awaji Island. The meat has fine, tender muscle fibers and is characterized by the natural sweetness and aroma of Awaji Beef. Enjoy it with grilled seasonal vegetables and the chef's special sauce.



Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

Grilled Awaji Beef Round

Get more value
with the set!

Drink Set + ¥400_(incl. tax)



- Coffee
- Black Tea
- Herbal Tea

Dessert Set + ¥750_(incl. tax)



- Farm-style Tiramisu
- Today's Dessert

Set Menu

Indulge in fresh, seasonal vegetables harvested from the fields and ingredients nurtured in the vast nature of Awaji Island.

This is the most popular lunch set, featuring four courses, where you can choose your main dish.

Enjoy seasonal vegetables and Awaji Island ingredients with the "Haru San San Set"

Today's Fresh Fish Dish

4 courses / ¥3,350 (incl. tax)



The main dish features "Today's Fresh Fish" caught in the Seto Inland Sea area. Prepared using the best cooking method of the day, such as poêlé or meunière, to bring out the freshest flavors.

Enjoy it with grilled seasonal vegetables and a special sauce.



Awaji Island Garbure Style Salad

(Seasonal salads with more than 10 different vegetables)

Soup full of Fresh Vegetables from the Fields.

Homemade Bread

Today's Fresh Fish Dish

Get more value with the set!

Drink Set + ¥400 (incl. tax)



- Coffee
- Black Tea
- Herbal Tea

Dessert Set + ¥750 (incl. tax)



- Farm-style Tiramisu
- Today's Dessert



Kid's Plate



Vegetable-Packed Napolitan Pasta

¥1,400 (incl. tax)

A Napolitan pasta with plenty of vegetables
in a rich tomato sauce.

Served with chewy fresh pasta,
this dish also comes with a salad and
a hearty vegetable-packed soup.

Vegetable-Packed Chicken Rice

¥1,200 (incl. tax)

Chicken rice with a ketchup-based sauce.

It is served with a salad and a hearty
vegetable-packed soup.



Recommended drinks for children



- Lemonade from Hiraoka Farm in Awaji Island ¥700
- Mountain-scented craft cola ¥700
- Organic apple juice ¥630
- Organic orange juice ¥630
- Organic grape juice ¥630 (incl. tax)

Lovingly made Nouentai Curry!
We also offer a curry packed with plenty
of seasonal vegetables!

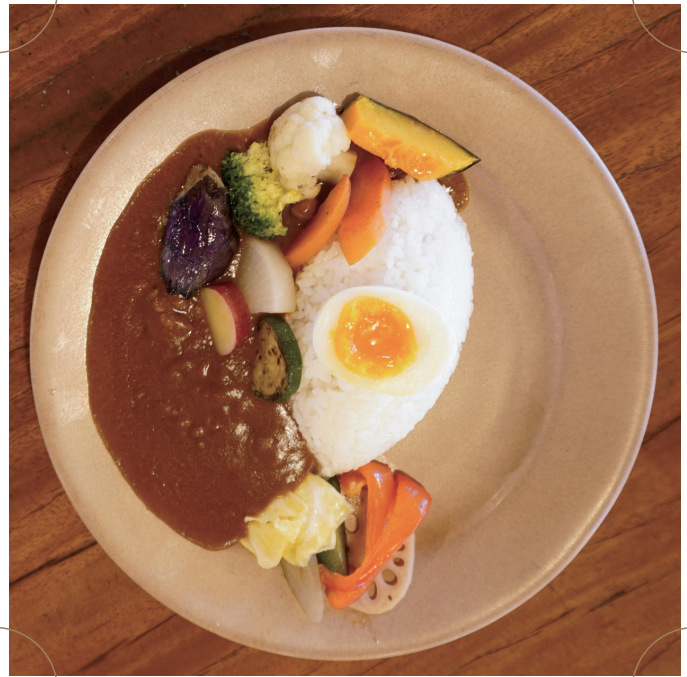
Nouentai's Awaji Beef Tendon and Onion Curry.

¥1,980 (incl. tax)

The base of the Awaji Beef Tendon Curry,
is filled with hearty chunks
of seasonal vegetables.

It comes with a mini salad and soup.

Enjoy the special curry infused
with the rich flavour of Awaji Beef.



Official Instagram account



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We are sharing seasonal
limited-time desserts,
updates from the farm,
and more!

We would be happy if
you could follow us.

