

"Horumon" is a name given in Japanese to the offal or entrails of the animal. It includes many reasonably priced and popular parts included on yakiniku menus.

絶品ホルモン

Excellent Horumon (Offal)

1人前は各90g一口盛りは各20gです
1 servings = around 90g / 1 bite-size = around



写真はイメージです
This picture is just an image

	<p>炙りレバー Broiled Liver</p>	<p>高タンパクで低脂肪・ビタミンAの豊富な肉質で独特な味の肉類。</p>	<p>1人前 750円 (税込825円)</p>
	<p>This is the liver. It is known for its high nutritional value and has a unique taste.</p>		<p>1口 170円 (税込189円)</p>
	<p>よミノ Deluxe Mino (Rumen)</p>	<p>第一胃袋の完熟部分・ミノの中でも厚みのある部分。</p>	<p>1人前 750円 (税込825円)</p>
	<p>This is the first of the cow's four stomachs. It is noted for its thick and crunchy texture.</p>		<p>1口 170円 (税込189円)</p>
	<p>スリスリ Korikori (Aorta)</p>	<p>大動脈で肉厚から煮てゆき一番柔らかい部分・煮たことでイカに似た食感</p>	<p>1人前 450円 (税込495円)</p>
	<p>Aorta: the largest blood vessel that is connected with the heart. Pure white with the texture similar to squid</p>		<p>1口 100円 (税込110円)</p>
	<p>ココロ Kokoro (Heart)</p>	<p>柔らかくほろりして食感は魚の身野に似ている</p>	<p>1人前 600円 (税込660円)</p>
	<p>This is the heart of the cow. Enjoy the crisp texture and the delicate fiber.</p>		<p>1口 130円 (税込143円)</p>
	<p>てっちゃん Tetchan (Large Intestine)</p>	<p>広範囲の部分焼いても良く食感も肉が人気。</p>	<p>1人前 650円 (税込715円)</p>
	<p>This is the large intestine of the cow. It is noted for its thick and crunchy texture, with just the right amount of fat.</p>		<p>1口 140円 (税込154円)</p>
	<p>ホリ Hoso (Small Intestine)</p>	<p>中細・コラーゲンが多く、高タンパク質で低カロリー</p>	<p>1人前 550円 (税込605円)</p>
	<p>High in collagen and protein but low-calorie</p>		<p>1口 120円 (税込132円)</p>
	<p>アカセン Akasen (Abomasum)</p>	<p>第四胃袋の完熟・肉質は合せてはギョウザも食べられる。</p>	<p>1人前 550円 (税込605円)</p>
	<p>This is the fourth of the cow's four stomachs. You can enjoy the rich flavor of this meat with the fat on it.</p>		<p>1口 120円 (税込132円)</p>
	<p>ハチノス Hachinosu (Tripe)</p>	<p>第二胃袋の完熟・舌腹の表面は見た目が餅の弾に似ていることから。</p>	<p>1人前 450円 (税込495円)</p>
	<p>This is the second of the cow's four stomachs. It is chewy and has a real refreshing feel to it.</p>		<p>1口 100円 (税込110円)</p>
	<p>マルチョウ Marucho (Small Intestine with fat inside)</p>	<p>中細を割かずにお肉を肉側に閉じ込めたもの</p>	<p>1人前 650円 (税込715円)</p>
	<p>This is the small intestine of the cow. There is a large amount of fat, with a sweet taste and a chewy texture.</p>		<p>1口 140円 (税込154円)</p>

※1人前 = 1servings 1口 = 1bite size
(税込〇〇〇円) = Includes tax 円 = ¥