



YUMEHIBIKI

We welcome you with creative dishes that enjoy the flavors of fish, vegetables, and meat.

This is an izakaya where you can really feel the commitment to the food.

The restaurant's recommended dish is the extremely popular "Potato Salad for Adults" that has been loved ever since it opened.

Now, let's enjoy delicious food and drinks!

Category : Izakaya

Budget : ¥5,000~

Address : 3-7-18 Nibancho, Matsuyama City, Ehime Prefecture

Business hours : Weekdays 11:30-13:30/17:00 - 00:00(L.O. Food 23:00 Drinks 23:30)

Saturday 17:00 - 00:00(L.O. Food 23:00 Drinks 23:30)

Regular holiday : Sunday

Method of payment : VISA · MasterCard · JCB · American Express · Diners Club · Discover Card · MUFG · CD · NICOS · UFJ · Saison · UnionPay

E-money payments: Suica · PASMO · ICOCA · PayPay etc

Cigarette : No smoking inside the store (smoking space available outside the store)

Others : The store provides power to charge your mobile phone.

Price remarks: In Japan, there is something called "otoshi".

It refers to a simple side dish that is served before an order is taken at an izakaya.

There is a charge for the dishes served as an appetizer. (It's like a seat fee)

At this shop, it is ¥550.

★The photo is an illustration. Actual dishes may differ.



【Wasabi Edamame】 わさび枝豆

¥429yen

Edamame tends to have a salty taste, but this one has a wasabi taste.

Wasabi is characterized by a pungent taste that hits your nose.



【Whelk stems with wasabi dressing】 つぶ貝の茎わさび和え

¥429yen

You can enjoy the chewy texture of whelk and wasabi stalks.

Because it uses wasabi stems, it has a pungent taste that hits your nose.



★ **【Iburigakko cheese】** いぶりがっこチーズ

¥539yen

Iburigakko is a specialty of Akita Prefecture.

Dried smoked pickled Japanese white radish.

Because it is dried and then smoked, it has a crunchy texture.

It also goes great with cream cheese! It is a food that can only be tasted in Japan.



【Ume suishō】 梅水晶

¥429yen

One of Japan's delicacies.

This dish is made with shredded shark cartilage and plum meat, and is popular as an accompaniment to sake or shochu.

It's sour because it uses plums.



【pickled celery】 セロリのお漬物

¥429yen

I think pickled celery is a little rare even in Japan.



【Oboro tofu】

¥319yen

Purely domestic tofu made with the skills of Kyoto craftsmen.

You can enjoy the original taste of tofu.



【Potato salad for adults】 大人のポテトサラダ

¥869yen

A potato salad made with ingredients that go well with alcohol.

A delicious potato salad made with homemade smoked soft-boiled eggs.



【Reba stab】 レバ刺し

¥759yen

Fresh chicken liver is cooked at a low temperature to create a moist and gentle flavor.

Enjoy the unique texture and texture of fresh chicken liver.



【Grilled Japan black beef carpaccio】

¥1,419yen

黒毛和牛の牛タタキカルパッチョ

Kuroge Wagyu beef is surface-grilled and cooked at a low temperature to create a moist texture.

Enjoy it with our special onion and apple sauce.

Please enjoy the deliciousness of Japanese Kuroge Wagyu beef!



【Raw oyster with shell】殻付生かき

¥759yen

Hiroshima Prefecture Raw oysters are especially delicious in Japan.

Is it okay raw? Some people may think so.

I want you to try the oysters, which are full of rich flavor!



【Potato butter and salted squid】烏賊の塩辛じゃがバター

¥539yen

The compatibility of steamy potatoes and butter is outstanding!

Salted squid is a fermented food made by salting raw squid and internal organs and fermenting them using the power of enzymes.



【Boiled sea bream】鯛のあら煮つけ

¥759yen

This dish is available in limited quantities.

You may be surprised at the visual impact of a fish head.

However, boiled fish heads are a traditional Japanese dish called kabutoni.

It is seasoned with soy sauce, sake, sugar, etc.



【Clams steamed in sake】ハマグリの酒蒸し

¥1,529yen

The clams used in this dish have been a specialty of Mie Prefecture since the Edo period.

Sakemushi is a standard menu item at izakaya restaurants in Japan.

Please enjoy this soup filled with the rich flavor of shellfish.



【Seared bonito with salt】薫焼きカツオ塩たたき

¥1,639yen

Kochi Prefecture is very famous for its seared bonito.

The surface of the bonito is grilled with straw, allowing you to enjoy its fragrant aroma.

We recommend placing a small amount of salt and 1-2 slices of raw garlic on top of the bonito!



【Saikyo-yaki cod】真ダラの西京焼き

¥759yen

Saikyo-yaki is a dish of fish marinated in miso and grilled.

Miso is low in salt and has a refined sweetness.

It's so soft that it melts in your mouth.



【Special Atka mackerel】特上ほっけ

¥1,969yen

It is dried fish.

This is a brand of dried fish from Fukushima Prefecture.

This is a hearty dish, so please enjoy it with everyone.



【Sea urchin and spinach】 雲丹ほーれん

¥1,969yen

The ingredients are simple: sea urchin and spinach.

Seasoned with butter and soy sauce, the aroma and taste of sea urchin really stands out.

【Fried food】



【Potato tempura】 安納芋の天婦羅

¥ 649yen

This potato is called Annoimo. It is by far the sweetest among sweet potatoes.

Japanese people often eat this sweet potato as a roasted sweet potato.

The tempura is also excellent!



【Ground Meat Cutlet】 メンチカツ

¥ 429yen

Ground Meat Cutlet is minced pork or beef meat mixed with chopped onions, salt, and pepper,

kneaded, formed into oval or spherical shapes, coated with flour, beaten eggs,

and breadcrumbs, and fried in oil.

Yumehibiki's Ground Meat Cutlet is juicy and packed with vegetables. The meat juices will overflow.



【White fish tempura】 白魚の天婦羅

¥ 759yen

Crispy fried white fish tempura.

On top of the tempura is karasumi, one of Japan's three major delicacies.

Karasumi is a rich flavor made from the slowly aged ovaries of fish such as Spanish mackerel.

This is an irresistible dish for alcohol lovers.



【Fried burdock root】 煮ゴボウの唐揚げ

¥ 649yen

Deep-fried burdock simmered in a special soup stock is a popular menu item,

so be sure to give it a try.



【Whole dried squid with liver】 肝入り丸干しいか

¥ 759yen

The flavor is condensed by drying fresh squid.

Please enjoy it with Japanese sake.



【Uwajima Jakoten】 宇和島じゃこ天

¥ 539yen

Jakoten is a type of minced fish fried in oil.

Jakoten is a local dish from Ehime Prefecture.

Try it with soy sauce and grated radish.

★The photo is an illustration. Actual dishes may differ.



★【Grilled rice balls】 醤油の焼おにぎり ¥319yen

I baked rice balls. The surface is crispy and different from regular rice balls!

Because there is soy sauce on the surface, it has a very fragrant smell.



★【Chirimen pepper rice ball】 ちりめん山椒おむすび ¥319yen

Chirimenjako and Japanese pepper are seasoned with sake, soy sauce, mirin, etc.

Jako is a young fish such as sardine.



★【Ochazuke (plum, salmon, seasoned pollack roe)】 ¥539yen

だし茶漬け (梅・鮭・明太子)

Dishes with dashi soup instead of tea, or dishes with some kind of soup other than dashi soup are sometimes called ``chazuke."

Because of its light taste, Japanese people often eat it at the end of a meal.



★【Homemade sesame sauce seafood bowl】 ¥ 649yen

自家製ごまだれ海鮮丼

A bowl of rice with sashimi on top is called kaisendon.



★【Sushi with grilled pickled mackerel】 1 piece ¥ 539yen

自家製しめ鯖の炙り鯖寿司

The fatty mackerel goes well with the vinegared rice.



★【Karasumi soba】 からすみ蕎麦 ¥1,529yen

Karasumi is called "Japan's three major delicacies".

Karasumi is a food product made from salted mullet ovaries, pressed and dried.

The soba made with mullet ovaries is called ``honkarasumi,"

and it is a luxurious soba made with plenty of karasumi.



【Yumehiki's earthenware pot rice】

¥2,728yen

ゆめひびき土鍋飯

*It will take about 40 minutes to bake.

Yumehibiki's earthenware pot rice is luxuriously filled with the highest quality salmon, salmon roe, crab meat, and seasoned pollack roe.

Beer

Draft Beer	¥649yen
Draft Beer (small)	¥539yen
Bottled Beer (Asahi Kirin Sapporo)	¥759yen
Non-alcoholic beer	¥539yen

Whiskey

Kaku	¥539yen
Dewar's (scotch)	¥539yen
Ao	¥649yen
Ichiro	¥759yen
Whiskey with special Gyokuro tea	¥539yen
Whiskey brown rice with green tea	¥539yen
Whiskey with jasmine green tea	¥539yen
Whiskey with Soba tea	¥539yen
Whiskey with lemon herb tea	¥539yen
Whiskey with turmeric and green tea	¥539yen
Whiskey with persimmon tea	¥539yen
Whiskey with Benifuki tea	¥539yen
Whiskey with hojicha	¥539yen
Pure rice sake mixed with green tea	¥539yen

Sour & Cocktail

Ginger sour	¥539yen
White peach sour with collagen	¥539yen
Grapefruit sour	¥539yen
Ripe pineapple sour	¥539yen
Mango sour	¥539yen
Mandarin orange sour from Ehime prefecture	¥539yen
Plum shiso sour	¥539yen
Iyokan Sour	¥539yen
<small>It is a variety of mandarin orange called Iyokan.</small>	
strawberry sour	¥539yen
calpis sour	¥539yen
<small>This is a Japanese lactic acid bacteria drink called Calpis.</small>	
Lemon sour	¥539yen

Shochu highball

¥539yen

A highball is a drink made by mixing alcohol with a high alcohol content with a non-alcoholic drink.

Shochu

Shochu is a Japanese distilled alcoholic beverage. The raw materials are various, including potatoes, rice, and barley.

Umi

¥539yen

This is the shochu that I would recommend to beginners of potato shochu.

It has a bright fruity and refreshing taste.

Nikaidou

¥539yen

Barley shochu. A classic sake that goes well with meals

Ichibannfuda

¥649yen

This authentic shochu is made from 100% barley and has an exquisite balance of rooty aroma and refreshing taste.

Yamaneko

¥539yen

The biggest appeal of "Yamaneko" is its elegant sweetness, which stands out among other sweet potato shochu.

It has a fruit-like sweetness that is easy to drink even for women.

Yamazaru

¥539yen

A popular barley shochu with a rich flavor that goes well with any dish.

Daiyame

¥539yen

It has a sweet aroma reminiscent of fresh lychee, which you could not taste with previous potato shochu.

Its "lychee-like scent" transcends national borders and is highly praised around the world.

Tantakatan

¥539yen

A fragrant shiso shochu made with red shiso. With its impressive aroma and refreshing taste,

it is loved by a wide range of people, from shochu beginners to shochu connoisseurs.

Fruit wine

Plum wine ¥ 649yen

Contains Kishu Nanko plum. There are many types of plum wine, so be sure to try drinking different types!

Kiwi wine ¥ 649yen

A delicious sweet and sour fruit wine. Kiwi is rich in vitamin C and vitamin E.

Peach wine ¥ 649yen

It's sweet and very delicious. Even people who don't like alcohol will definitely enjoy it.

Strawberry wine ¥ 649yen

This is also sweet and very delicious. Popular with women.

Pineapple wine ¥ 649yen

You can enjoy the refreshing sourness and sweetness.

Mandarin orange wine ¥ 649yen

Ehime Prefecture boasts the best mandarin oranges in Japan! I would like you to try it.

Refreshing plum wine ¥ 539yen

Black plum wine ¥ 539yen

Contains brown sugar and plum extract. You will feel the gentle sweetness of brown sugar.

Red plum wine ¥ 539yen

Contains 3 types of polyphenols.

[Premium fruit wine] Rich kiwi wine ¥ 649yen

Enjoy sweet and juicy kiwi wine with just the right amount of acidity.

Wine

Glass of wine (Red) ¥ 649yen

Glass of wine(White) ¥ 649yen

Bottle wine(Red) [Primitivo] ¥4,290yen

Bottle wine(White) [Ilpumo] ¥4,290yen

Sparkling wine

Aeonian ¥4,290yen

Freycinet Ex ¥5,390yen

Veuve Clicquot ¥9790yen

Soft drink

collagen white peach soda	¥ 429yen
Homemade ginger ale	¥ 429yen
Mango soda	¥ 429yen
Ehime mandarin orange soda	¥ 429yen
Ripe pine soda	¥ 429yen
Amaou strawberry soda	¥ 429yen
Calpis soda	¥ 429yen
Oolong tea	¥ 429yen
Special green tea	¥ 429yen
Jasmine green tea	¥ 429yen