

In that time, a travelling Zen priest chanced upon Tanga while begging for his alms, and was amazed and delighted at the fresh, delicious foods.

On reaching enlightenment, he was given the accolade Daigakudono, and eventually this word Daigakudon became synonymous with the fabulous foods here at Tanga.

大學堂 TANGA

*Let's get a taste
of
Tanga Market*



◎ 大學井指南

Daigakudon Instructions

【一】



Buy some rice for your Donburi at Daigakudo.

【二】



Go out into the market with your donburi bowl in one hand and buy your toppings.

【三】



Buy your designer meal and come back to eat at Daigakudo.


Rice: S¥100; M¥150; L¥200. Freshly made soup of the day: ¥100 ~ .
Tea, soy sauce, and seasonings on the table at Daigakudo.





 **Smiley-don**
Red cheeks tasty enough to make you smile.



 **Takana Mustard Leaf-don**
Nothing added, nothing taken away. Universe of Takana.



 **Nukadaki-don**
A must try in Kokura. Fish seasoned Kokura style.



 **Kokura Rare Beef-don**
Rice covered in rare beef. This is the real Kokura Gyudon.



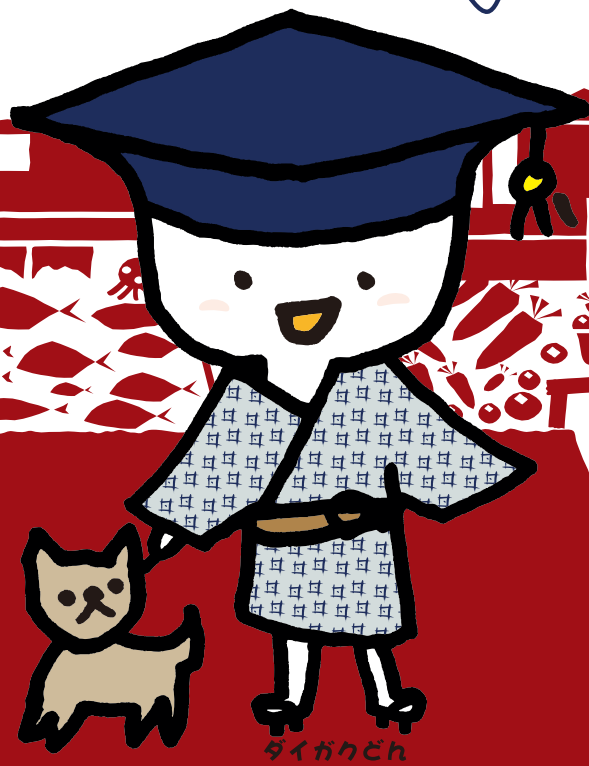
 **Sashimi Special-don**
Selected cuts of the best, most delicious fish.

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TANGA

Yummy!

The approximate cost of each sample Donburi is indicated by the number of prawns over the bowl. Each additional prawn shows ¥100 extra. Prices may vary according to seasons and retailers.



ダイガクどん

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 **Acid House Don**
Freshen up with a zing of lemon mackerel.




 **Jazz-don**
A red hot cod roe, kelp and kamaboko session. A new, jazzy taste sensation.



 **Ça Va Don**
An abundance of seasonal Saba (mackerel). Paris chef's selection.



 **Prawn Bomb Don**
Prawns so fresh they jump from the Donburi. But still enough to eat!