

SASHIMI

Assorted Sashimi ~Seven Fish~

お刺身盛合せ

NATURAL FRESH FISH

For two people **3,500yen**

For three people **5,000yen**

For four people **6,800yen**

STARTERS

Fried Brussel Sprouts with Salmon Roe Dip

芽キャベツの素揚げ ~いくらのディップ添え~

980yen

Salted Cod Roe Flavored with Red Pepper

辛子明太子

980yen

Fermented Salty Salmon Entrails

サーモンの塩辛

980yen

Vegetables fermented in Rice Bran

うちのぬか漬け

880yen

Drunken Shrimp

自家製酔っ払い海老

1,200yen

DISHES

Potato Salad with Soft-boiled Smoked Egg

ポテトサラダ~半熟燻製煮玉子のせ~

980yen

Green Salad

グリーンサラダ

980yen

Rolled Omelette with Dashi

熱々 出汁巻き玉子

1,000yen

Steamed Fluffy Shrimp Dumplings

ふんわり海老しうまい

1,400yen

Fresh Vegetables Steamed in A Bamboo Steamer

~ Served with Anchovies and Mayo ~

新鮮野菜のせいろ蒸し ~アンチョビマヨ添え~

1,500yen

Sweet-and-Sour Pork on the bone with Black Vinegar

絶品! 骨付き黒すぶた

2,400yen

WAGYU DISHES

Wagyu Beef Tataki with Ponzu-Style Dressing and Condiments Vegetables

和牛の叩き~薬味野菜とポン酢で~

2,800yen

Domestic Beef Cheeks in Red Wine

ほほ肉の赤ワイン煮

3,000yen

Nikujaga (Potato and Meat stew) with Wagyu Beef

うちの和牛肉じゃが

3,200yen

Wagyu Beef Cutlet with Truffle Flavored Sauce

黒毛和牛のカット リュフ風味のソース

3,400yen

Char-grilled Wagyu Beef Sirloin ~ Onion Wasabi Ponzu ~

黒毛和牛サーロインの炭火焼き ~玉葱わさびポン酢~

4,800yen

CHAR-GRILLED

Black Cod grilled with Kyoto-style miso

銀鱈の西京焼き

2,400yen

Domestic Duck grilled with Japanese pepper

国産合鴨の山椒焼き

2,200yen

Thick slices of Beef Tongue

厚切り牛タン

2,800yen

Eel grilled without seasoning or soy-based sauce

鰻の白焼き 又は 蒲焼き

4,000yen

SMALL HOTPOT

Ajillo

気まぐれアビージョ

2,000yen

Chinese Softshell Turtle (Small serving)

すっぽん小鍋

3,800yen

DEEP-FRIED

Delicious Deep-fried Horse Mackerel

本気のアジフライ

980yen

Slightly Spicy Deep-fried Chicken Wings

手羽先のピリ辛おかき揚げ

980yen

Crab Cream Croquette for Adults

大人の蟹クリームコロッケ

1,800yen

Salmon Rare Cutlet

サーモンのレアカツ

2,400yen

Fresh Conger Eel Tempura

活メ穴子の天ぷら

2,600yen

FINISHING MEALS

Donabe Rice 土鍋ごはん

Ayu gohan [Sweetfish and Rice]

鮎ごはん

3,200yen

Salmon and Salmon Roe

鮭ハラスといくら

4,000yen

Wagyu Teriyaki with Pickled Egg

黒毛和牛照焼き ~漬け玉子~

4,600yen

Salmon Roe and Dried Mullet Roe Grilled Rice Balls

いくらからすみの焼きおにぎり

1,600yen

Cold Handa Somen Noodles with Citrus Sudachi

酢橘半田素麺

880yen

Noodle Soup with Chinese Soft-shelled Turtle

絶品 すっぽん煮麺

1,600yen

Miso Soup

本日の味噌汁

550yen

DESSERTS

Brown sugar ice cream with Kinako and Brown syrup

黒糖アイス 黄粉・黒蜜

480yen

Blancmange of Sweet Sake

甘酒のブランマンジェ

680yen

Roasted green tea flavored Tiramisu

ほうじ茶ティラミス

680yen

OMAKASE COURSE

SEVEN DISHES

7品コース

- Today's Appetizer
- The Best Potato Salad
- Corn Tempura
- Today's Recommended Sashimi Seven Kinds Assortment
- Steamed Fluffy Shrimp Dumplings
- White-Fleshed Fish Fried Arare
- Sweet-and-Sour Pork on the bone with Black Vinegar
- Seafood Chirashi Sushi

7,800yen

NINE DISHES [with donabe rice]

9品コース

- Today's Appetizer
- Grilled Wagyu Beef Sushi
- Mugwort Bran Grilled Duck with Miso Sauce
- Today's Recommended Sashimi Seven Kinds Assortment
- Steamed Fluffy Shrimp Dumplings
- Grilled Sea Bass with Soy and Citrus Based Sause
- Domestic Beef Cheeks in Red Wine
- Donabe Rice - Salmon Harasu and Salmon Roe -
- Desserts

9,800yen

ELEVEN DISHES [with Seasonal Small Plates Dishes]

11品コース

- Appetizer
- Grilled Wagyu Beef Sushi
- Marinade Raw Red Shrimp
- Mugwort Bran Grilled Duck with Miso Sauce
- Today's Recommended Sashimi Seven Kinds Assortment
- Crab Cream Croquette
- Seasonal Small Hotpot
- Seasonal Fish Dishes
- Char-grillined Wagyu Beef Sirloin
- Donabe Rice
- Eel grilled soy-based sauce
- Desserts

12,000yen



FOOD MENU



OFFICIAL WEB SITE

※ Menu contents may change depending on purchasing status.