

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

Fig Butter

無花果バター

880yen

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

Fermented Salty Salmon Entrails

サーモンの塩辛

980yen

Vegetables fermented in Rice Bran

うちのぬか漬

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

Steamed Fluffy Shrimp Dumplings

ふんわり海老しうまい

2 pieces 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~

1,800yen

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

絶品!骨付き黒すぶた

2,800yen

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

3,200yen

Nikujaga (Potato and Meat stew) with Wagyu Beef

うちの和牛肉じゃが

3,400yen

Wagyu Beef Cutlet with Truffle Flavored Sauce

黒毛和牛のカット リュウ風味のソース

3,600yen

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

2,600yen

Domestic Duck grilled with Japanese pepper

国産合鴨の山椒焼き

2,400yen

Thick slices of Beef Tongue

厚切り牛タン

3,200yen

Eel grilled without seasoning or soy-based sauce

鰻の白焼き 又は 蒲焼き

4,000yen

SMALL HOTPOT

Ajillo

気まぐれアヒージョ

2,000yen

Conger Eel and Matsutake Mushroom (Small serving)

鰻と松茸

3,600yen

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

Fresh Conger Eel Tempura

活メ穴子の天ぷら

2,800yen

FINISHING MEALS

Donabe Rice 土鍋ごはん

Domestic Duck and Mushrooms

国産合鴨ときのこ

3,800yen

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

Seafood Small Bowl

海鮮小丼

1,800yen

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

Fruit and Yogurt Mousse

フルーツとヨーグルトのムース

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*
- *2 types of Seasonal Vegetables*
- *Today's Recommended Sashimi*
- *Steamed Fluffy Shrimp Dumplings*
- *White-Fleshed Fish Fried Arare*
- *Roast Pork*
- *Seafood Chirashi Sushi*

7,800yen

NINE DISHES [with donabe rice]

9品コース

- *Today's Appetizer*
- *Grilled Wagyu Beef Sushi*
- *Black Mushroom Tempura*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Steamed Fluffy Shrimp Dumplings*
- *Grilled Japanese Spanish Mackerel Dressed
with Soy and Citrus Dased 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

- *Today's Appetizer*
- *Grilled Wagyu Beef Sushi*
- *Marinade Raw Red Shrimp*
- *Black Mushroom Tempura*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Crab Cream Croquette*
- *Seasonal Small Pot*
- *Seasonal Fish Dishes*
- *Char-grillined Wagyu Beef Sirloin*
- *Donabe Rice*
- *Eel grilled soy-based sauce*
- *Desserts*

12,000yen

※ Menu contents may change depending on purchasing status.



FOOD MENU



OFFICIAL WEB SITE