

## 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**

### 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**

### Steamed Fluffy Shrimp Dumplings

ふんわり海老しうまい

**2 pieces 1,600yen**

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

絶品!骨付き黒すぶた

**2,800yen**

## WAGYU DISHES

### Grilled Wagyu Beef Sushi

和牛炙り寿司

**2 pieces 1,600yen**

### 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**

### Roast Beef with Cassis Sauce

ローストビーフ 黒すぐりのソース

**3,800yen**

### 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**

### 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**

## 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し揚げ

**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**

## SMALL HOTPOT

### Ajillo

気まぐれアヒージョ

**2,000yen**

### Monkfish Hot Pot from Hokkaido (Small Portion)

北海道産 鮫鱈鍋

**3,800yen**

### Soft-shelled Turtle Hot Pot (Small Portion)

すっぽん小鍋

**3,800yen**

## FINISHING MEALS

### Donabe Rice 土鍋ごはん

### Oyster and Water Dropwort

牡蠣と芹

**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**

### Seafood Small Bowl

海鮮小丼

**1,800yen**

### Noodle Soup with Soft-shelled Turtle

絶品 すっぽん煮麺

**2,000yen**

### 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**

### Chocolate Mousse

チョコレートムース

**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*
- *Fried Monkfish*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Steamed Fluffy Shrimp Dumplings*
- *Charcoal grilled yellowtail*
- *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*
- *Fried Monkfish*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Crab Cream Croquette*
- *Seasonal Small Pot*
- *Tilefish Saikyo-yaki*
- *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