

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

Compare The Tastes of Homemade Karasumi

自家製からすみ食べ比べ

2,800yen

Fig Butter

無花果バター

880yen

Fried Brussels Sprouts

芽キャベツの素揚げ

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

酔っ払い海老

1,200yen

DISHES

Green Salad

グリーンサラダ

980yen

Potato Salad with Soft-boiled Smoked Egg

ポテトサラダ ~トリュフ風味~

1,200yen

Scallops with Yuba Sauce

帆立真文 湯葉餡掛け

1,800yen

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

絶品!骨付き黒ずぶた

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

Teriyaki Wagyu Beef

ナカニクの照焼き

3,800yen

Roast Beef with Cassis Sauce

ローストビーフ 黒ずぐりのソース

3,800yen

Char-Grilled Sirloin ~ Onion Wasabi Ponzu ~

サーロインの炭火焼き ~ 玉葱わさびポン酢 ~

4,800yen

CHAR-GRILLINED

Black Cod Grilled with Kyoto-Style Miso

銀鱈の西京焼き

2,600yen

Conger Eel Grilled Without Seasoning

活メ穴子の白焼き

2,800yen

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

Clams and Hosta Grass

地蛤とうるい

3,200yen

Soft-shelled Turtle Hot Pot (Small Portion)

すっぽん小鍋

3,800yen

FINISHING MEALS

Donabe Rice 土鍋ごはん

Firefly Squid and Butterbur Shoot Tempura

蛍火と落の臺の天ぷら

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

Sake Lees Pudding

酒粕のプリン

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*
- *Seasonal Side Dish 2kinds*
- *Today's Recommended Sashimi*
- *Scallops with Yuba Sauce*
- *White-Fleshed Fish Fried Arare*
- *Roast Pork with Oyster Sauce*
- *Mini Seafood Chirashi Sushi*

7,800yen

NINE DISHES [with donabe rice]

9品コース

- *Today's Appetizer*
- *Boiled Conger Eel Sushi*
- *Japanese Steamed Egg Pudding
with Sea Urchin and Lily Root*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Scallops with Yuba Sauce*
- *Spanish Mackerel Egg Mastard*
- *Teriyaki Wagyu Beef*
- *Donabe Rice*
Miso Soup / Japanese Rice Bran Pickles
- *Dessert*

9,800yen

ELEVEN DISHES [with Seasonal Small Plates Dishes]

11品コース

- *Today's Appetizer*
- *Grilled Wagyu Beef Sushi*
- *Tea Bathed Sea Cucumber with Sleet Vinegar*
- *White-Fleshed Fish and Butterbur Miso Tempura*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *Fried Taro ~ with Starch Sauce Tofu Skin and Crab ~*
- *Seasonal Small Hot Pot*
- *Grilled Miso-Salmon*
- *Domestic Beef Cheeks in Red Wine*
- *Donabe Rice*
- *Eel grilled soy-based sauce*
- *Miso Soup / Japanese Rice Bran Pickles*
- *Dessert*

12,000yen



FOOD MENU



OFFICIAL WEB SITE

※ Menu contents may change depending on purchasing status.