SAS	SHIMI	
Assorted Sashimi ~Seve	n Fish~	
お刺身盛合せ		
NATURAL FRESH FISH		
	For two people	3,600yen
	For three people	<b>5,200</b> yen

For four people 7,000yen

STARTERS	
Compare The Tastes of	
<b>Homemade Karasumi</b> 自家製からすみ食べ比べ	<b>2,800</b> yen
Fig Butter <sup>無花果パター</sup>	880yen
<b>Fried Brussels Sprouts</b> 芽キャベツの素揚げ	<b>980</b> yen
Fermented Salty Salmon Entrails サーモンの塩辛	<b>980</b> yen
<b>Vegetables fermented in Rice Bran</b> うちのぬか漬け	880yen
<b>Drunken Shrimp</b> 酔っ払い海老	1,200yen

うちのぬか漬け	<b>880</b> yen
<b>Drunken Shrimp</b> 酔っ払い海老	1,200yen
DISHES	
<b>Green Salad</b> グリーンサラダ	980yen
Potato Salad with Smoked Egg & Grilled bacon ポテトサラダ 燻製玉子と炙りベーコン	<b>980</b> yen
<b>Steamed Fluffy Shrimp Dumplings</b> 海老しうまい	1,800yen
Sweet-and-Sour Pork on the bone with Black Vinegar 絶品!骨付き黒すぶた	<b>2,800</b> yen

WAGYU DISHES	
Grilled Wagyu Beef Sushi 和牛炙り寿司 2 piece	s <b>1,600</b> yen
Wagyu Beef Tataki with Ponzu-Style Dressing and Condiments Vegetables 和牛の叩き~薬味野菜とポン酢で~	<b>2,800</b> yen
Domestic Beef Cheeks in Red Wine ほほ肉の赤ワイン煮	3,200yen
<b>Teriyaki Wagyu Beef</b> ナカニクの照焼き	3,800yen
Sukiyaki with Hot Spring Egg <sup>すき焼き 〜温泉玉子〜</sup>	<b>4,000</b> yen
<b>Char-Grilled Sirloin</b> <b>~ Onion Wasabi Ponzu ~</b> サーロインの炭火焼き ~ 玉葱わさびポン酢 ~	<b>4,800</b> yen
CHAR-GRILLINED	
Black Cod Grilled with Kyoto-Style Miso 銀鱈の西京焼き	<b>2,600</b> yen
Conger Eel Grilled Without Seasoning 活メ穴子の白焼き	<b>2,800</b> yen
Thick slices of Beef Tongue <sup>厚切り牛タン</sup>	3,200yen
Eel grilled without seasoning or soy-based sauce 鰻の白焼き 又は 蒲焼き	<b>4,000</b> yen
DEEP-FRIED	
<b>Delicious Deep-fried Horse Mackerel</b> 本気のアジフライ	<b>980</b> yen
Slightly Spicy Deep-fried Chicken Wings 手羽先のビリ辛おかき揚げ	<b>980</b> yen
<b>Crab Cream Croquette for Adults</b> 大人の蟹クリームコロッケ	<b>1,800</b> yen
Fresh Conger Eel Tempura 活メ穴子の天ぷら	<b>2,800</b> yen

## SMALL HOTPOT Ajillo **2,400**yen 気まぐれアヒージョ Soft-shelled Turtle Hot Pot (Small Portion) 3,800yen すっぽん小鍋 FINISHING MEALS **Donabe Rice** ±鍋ごはん Sweetfish Rice 3,600yen 鮎ご飯 Salmon and Salmon Roe **4,200**yen 鮭ハラスといくら Wagyu Teriyaki with Pickled Egg 4,800yen 黒毛和牛照焼き~漬け玉子~ Seafood Small Bowl 1,800yen 海鮮小丼 Chilled Handa Somen Noodles with Dried Mullet Roe (Karasumi) 1,200yen 冷やし唐墨半田素麺 Noodle Soup with Soft-shelled Turtle **2,000**yen 絶品 すっぽん煮麺 Miso Soup **550**yen 本日の味噌汁 **DESSERTS** Brown Sugar Ice Cream with Kinako And Brown Syrup 480yen 黒糖アイス 黄粉・黒蜜 Buckwheat Tea Blancmange 680yen そば茶のブラマンジェ Roasted Green Tea Flavored Tiramisu 680yen ほうじ茶ティラミス Black Sesame Ice Cream Monaka

黒胡麻アイスの最中

680yen

## OMAKASE COURSE

## ISSAI KASSAI COURSE MEAL

いっさい喝采コース

- · Today's Appetizer
- Seasonal Side Dish 2kinds Boiled Conger Eel Sushi / Corn and Shrimp Tempura
- •Today's Recommended Sashimi Seven Kinds Assortment
- · Steamed Fluffy Shrimp Dumplings
- · Seasonal Grilled Fish
- ·Teriyaki Wagyu Beef
- Seasonal Donabe Rice Miso Soup / Japanese Rice Bran Pickles
- · Sake Lees Pudding

9,800yen

## SEASONAL SPECIALTY COURSE MEAL

季節の満喫コース

- · Today's Appetizer
- · Seasonal Side Dish 3kinds
- · Grilled Wagyu Beef Sushi
- · Sweetfish Spring Rolls
- · Chilled Winter Melon
- •Today's Recommended Sashimi Seven Kinds Assortment
- · King Crab Cream Croquette
- · Braised Domestic Duck Loin and Fried Eggplant
- · Seasonal Grilled Fish
- · Wagyu Sukiyaki
- Seasonal Donabe Rice Miso Soup / Japanese Rice Bran Pickles
- · Seasonal Desserts

12,000yen

**%** Menu contents may change depending on purchasing status.



FOOD MENU

