

## SASHIMI

### Assorted Sashimi ~Seven Fish~

お刺身盛合せ

NATURAL FRESH FISH

For two people 3,600yen

For three people 5,200yen

For four people 7,000yen

## 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

### Potato Salad with Smoked Egg & Grilled bacon

ポテトサラダ 燻製玉子と炙りベーコン

980yen

### Green Salad

グリーンサラダ

980yen

### Fried Sesame Tofu in Broth

胡麻豆腐の揚げだし

980yen

### Seafood with Natto and Seaweed

海鮮納豆ばくだん

1,500yen

### Steamed Seasonal Vegetables with Truffle Sauce Dip

季節野菜のせいろ蒸し ～トリュフディップ～

1,800yen

### Steamed Fluffy Shrimp Dumplings

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

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

### Wagyu Beef Cutlet with Truffle Sauce

和牛カツ ～トリュフソース～

3,800yen

### Sukiyaki with Hot Spring Egg

すき焼き ～温泉玉子～

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

### Domestic Duck Grilled on Magnolia Leaf

国産合鴨の朴葉焼き

2,800yen

### 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

### Grilled Eel , SHIRAYAKI (Salt-Grilled) or KABAYAKI (Sweet Soy Glaze-Grilled)

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

2,400yen

### Turnip and Jidori Chicken

蕪と地鶏

2,800yen

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

すっぽん小鍋

3,800yen

## FINISHING MEALS

### Donabe Rice 土鍋ごはん

### Domestic Duck and Mushrooms

国産合鴨ときのこと

3,800yen

### Salmon and Salmon Roe

鮭ハラスといくら

4,200yen

### Wagyu Teriyaki with Pickled Egg

黒毛和牛照焼き ～漬け玉子～

4,800yen

### Chilled Handa Somen Noodles with Dried Mullet Roe (Karasumi)

冷やし唐墨半田素麺

1,200yen

### 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

### Soy Milk Almond Jelly with Kinako

黄粉豆乳杏仁豆腐

680yen

### Roasted Green Tea Flavored Tiramisu

ほうじ茶ティラミス

680yen

### Fig with Rum Ice Cream Monaka

ラム無花果のアイス最中

680yen

## OMAKASE COURSE

### ISSAI KASSAI COURSE MEAL

いっさい喝采コース

- *Today's Appetizer*
- *Seasonal Side Dish 2kinds*  
*Barracuda Sushi / Fried Sesame Tofu in Broth*
- *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*
- *Buckwheat Tea Blancmange*

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*
  - *Deep-Fried Salmon on Skewers*
  - *Simmered Pacific Saury and Garland Chrysanthemum*
- *Today's Recommended Sashimi Seven Kinds Assortment*
- *King Crab Cream Croquette*
- *Turnip and Jidori Chicken Small Hotpot*
- *Seasonal Grilled Fish*
- *Wagyu Sukiyaki*
- *Rice / Miso Soup / Japanese Rice Bran Pickles*
- *Seasonal Desserts*

12,000yen

※ Menu contents may change depending on purchasing status.



FOOD MENU



OFFICIAL WEB SITE