3A3IIIMI	
SASHIMI	

お刺身盛合せ NATURAL FRESH FISH

For two people 3,600yen

For three people **5,200**yen

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 無花果パター 880ven

Fried Brussels Sprouts

980yen

Fermented Salty Salmon Entrails サーモンの塩辛 980yen

Vegetables fermented in Rice Bran วรอดผกสูเป

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

Steamed Fluffy Shrimp Dumplings

海老しうまい 2 pieces 1,800yen

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

Char-Grilled Sirloin
~ Onion Wasabi Ponzu ~

サーロインの炭火焼き ~ 玉葱わさびポン酢 ~ **4,800**yen

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

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 手羽先のビリ辛おかき揚げ 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

SMALL HOTPOT

Ajillo 気まぐれアヒージョ 2,400yen

Oysters and Turnips MIZORE-Style 牡蠣と無のみぞれ仕立て

3,200yen

Soft-shelled Turtle Hot Pot (Small Portion)

すっぽん小鍋

3,800yen

FINISHING MEALS

Donabe Rice ±鍋ごはん

Oysters and Burdock 牡蠣と牛蒡 3,800yen

Salmon and Salmon Roe

鮭ハラスといくら

4,200yen

Wagyu Teriyaki with Pickled Egg _{里毛和牛照焼き ~漬け玉子~} 4,800yen

Seafood Small Bowl

5E41004 5F144 56VK 1,800yen

Noodle Soup with Soft-shelled Turtle 絶品 すっぽん煮麺

2,000yen

680ven

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

THAT AND AND STUD 480yen

Roasted Green Tea Flavored Tiramisu ほうじ茶ティラミス

Fig with Rum Ice Cream Monaka

5ム無花果のアイス最中 **680**yen

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
- ·Seasonal Desserts

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
- ·Today's 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

