

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 2,800yen
自家製からすみ食べ比べ

Fig Butter 880yen
無花果バター

Fried Brussels Sprouts 980yen
芽キャベツの素揚げ

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

Vegetables fermented in Rice Bran 880yen
うちのぬか漬け

Drunken Shrimp 1,200yen
酔っ払い海老

DISHES

Potato Salad
with Smoked Egg & Grilled bacon 980yen
ポテトサラダ 燻製玉子と炙りベーコン

Green Salad 980yen
グリーンサラダ

Fried Sesame Tofu
with Grated Daikon Radish Sauce 980yen
揚げ胡麻豆腐のみぞれ餡

Steamed Fluffy Shrimp Dumplings 2 pieces 1,800yen
海老しうまい

WAGYU DISHES

Grilled Wagyu Beef Sushi 2 pieces 1,600yen
和牛炙り寿司

Wagyu Beef Tataki with Ponzu-Style
Dressing and Condiments Vegetables 2,800yen
和牛の叩き～薬味野菜とポン酢で～

Domestic Beef Cheeks in Red Wine 3,200yen
ほほ肉の赤ワイン煮

Teriyaki Wagyu Beef 3,800yen
ナカニクの照焼き

Wagyu Beef Cutlet with Truffle Sauce 3,800yen
和牛カツ ～トリュフソース～

Char-Grilled Sirloin
~ Onion Wasabi Ponzu ~ 4,800yen
サーロインの炭火焼き ~ 玉葱わさびポン酢 ~

CHAR-GRILLINED

Black Cod Grilled with Kyoto-Style Miso 2,600yen
銀鱈の西京焼き

Conger Eel Grilled Without Seasoning 2,800yen
活メ穴子の白焼き

Thick slices of Beef Tongue 3,200yen
厚切り牛タン

Grilled Eel , SHIRAYAKI (Salt-Grilled)
or KABAYAKI (Sweet Soy Glaze-Grilled) 4,000yen
鰻の白焼き 又は 蒲焼き

DEEP-FRIED

Delicious Deep-fried Horse Mackerel 980yen
本気のアジフライ

Slightly Spicy Deep-fried Chicken Wings 980yen
手羽先のピリ辛おかき揚げ

Fried Tiger Puffer 1,800yen
虎河豚の唐揚げ

Crab Cream Croquette for Adults 1,800yen
大人の蟹クリームコロッケ

Fresh Conger Eel Tempura 2,800yen
活メ穴子の天ぷら

SMALL HOTPOT

Ajillo 2,400yen
気まぐれアヒージョ

"Jibuni" (Simmered Domestic Duck) 3,600yen
国産合鴨の治部煮仕立て

Soft-shelled Turtle Hot Pot (Small Portion) 3,800yen
すっぽん小鍋

FINISHING MEALS

Donabe Rice 土鍋ごはん
Oysters and Burdock 3,800yen
牡蠣と牛蒡

Salmon and Salmon Roe 4,800yen
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

Noodle Soup with Soft-shelled Turtle 2,000yen
絶品 すっぽん煮麺

Miso Soup 550yen
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

Roasted Green Tea Flavored Tiramisu 680yen
ほうじ茶ティラミス

Fig with Rum Ice Cream Monaka 680yen
ラム無花果のアイス最中

OMAKASE COURSE

ISSAI KASSAI COURSE MEAL

いっさい喝采コース

- Today's Appetizer
- Seasonal Side Dish 2kinds
Pressed Eel Sushi
Fried Sesame Tofu in with Grated Daikon Radish Sauce
- Today's Recommended Sashimi Seven Kinds Assortment
- Steamed Fluffy Shrimp Dumplings
- Seasonal Grilled Fish
- Domestic Beef Cheeks in Red Wine
- Oysters and Burdock 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
 - Cod Milt Tempura
 - Vinegared Gizzard Shad and Snow Spinach
- Today's Recommended Sashimi Seven Kinds Assortment
- King Crab Cream Croquette
- Today's Small Hotpot
- Seasonal Grilled Fish
- Teriyaki Wagyu Beef
- Salmon and Salmon Roe Donabe Rice
Miso Soup / Japanese Rice Bran Pickles
- Seasonal Desserts

12,000yen

※ Menu contents may change depending on purchasing status.



FOOD MENU



OFFICIAL WEB SITE