

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 with Grated Daikon Radish Sauce

揚げ胡麻豆腐のみぞれ餡

980yen

Steamed Fluffy Shrimp Dumplings

海老しゅまい

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～

4,800yen

CHAR-GRILLED

Black Cod Grilled with Kyoto-Style Miso
銀鮨の西京焼き

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
手羽先のピリ辛おかき揚げ

980yen

Fried Tiger Puffer
虎河豚の唐揚げ

1,800yen

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

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

3,600yen

Soft-shelled Turtle Hot Pot (Small Portion)
すっぽん小鍋

3,800yen

FINISHING MEALS

Donabe Rice 土鍋ごはん

Oysters and Burdock

牡蠣と牛蒡

3,800yen

Salmon and Salmon Roe

鮭ハラスといくら

4,800yen

Wagyu Teriyaki with Pickled Egg

黒毛和牛照焼き～漬け玉子～

4,800yen

Seafood Small Bowl

海鮮小丼

1,800yen

Noodle Soup with Soft-shelled Turtle

絶品 すっぽん煮麵

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

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 喫采コース

- 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



FOOD MENU

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.



OFFICIAL WEB SITE