

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

Homemade Karasumi

自家製からすみ

2,800yen

Fig Butter

無花果バター

880yen

Fermented Salty Salmon Entrails

サーモンの塩辛

980yen

Vegetables fermented in Rice Bran

うちのぬか漬け

980yen

Fried New Potatoes with Grated Bottarga

フライド新じゃが ~唐墨おろしかけ~

1,200yen

Drunken Shrimp

酔っ払い海老

1,200yen

DISHES

Fried Brussels Sprouts

芽キャベツの素揚げ

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

980yen

Green Salad

グリーンサラダ

980yen

Seafood with Nuta Dressing (Vinegar miso)

海鮮めた和え

1,200yen

Steamed Kurobuta Pork Dumplings

黒豚のしょうまい

2 pieces 1,800yen

WAGYU DISHES

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

手羽先のピリ辛おかき揚げ

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

Simmered Local Clams and Bamboo Shoots in a Hot Pot

地蛤と若竹の小鍋

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

Deep-fried Firefly Squid and Butterbur Sprouts

蛍烏賊と露の臺の天ぷら

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

Roasted Green Tea Flavored Tiramisu

ほうじ茶ティラミス

680yen

OMAKASE COURSE

ISSAI KASSAI COURSE MEAL

いっさい喝采コース

- Today's Appetizer
- Seasonal Side Dish 2kinds
 - Sakura-zushi (Cherry Blossom Sushi) with Whitefish
 - Grilled Yomogi-fu (Mugwort Gluten) with Sesame Miso Glaze
- Today's Recommended Sashimi Seven Kinds Assortment
- Bamboo Shoot Shinjo with Wakame Seaweed Sauce
- Swordfish Salad Style
- Domestic Beef Cheeks in Red Wine
- Deep-fried Firefly Squid and Butterbur Sprouts 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
 - Kakiage Tempura of Whitebait and Broad Beans
 - Firefly Squid With Egg Yolk and Mustard Vinegar Sauce
- Today's Recommended Sashimi Seven Kinds Assortment
- Simmered Local Clams and Bamboo Shoots in a Hot Pot
- Grilled Spanish Mackerel Marinated in Miso-Yuan Sauce
- 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