

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 2,800yen
自家製からすみ

Fig Butter 880yen
無花果バター

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

Vegetables fermented in Rice Bran 980yen
うちのぬか漬

Fried New Potatoes with Grated Bottarga 1,200yen
フライド新じゃが ～唐墨おろしかけ～

Drunken Shrimp 1,200yen
酔っ払い海老

DISHES

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

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

Seafood with Nuta Dressing (Vinegar miso) 1,200yen
海鮮めた和え

Steamed Kurobuta Pork Dumplings 2 pieces 1,800yen
黒豚のしょうまい

WAGYU DISHES

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-GRILLED

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 3,400yen
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 1,200yen
本気のアジフライ

Slightly Spicy Deep-fried Chicken Wings 1,200yen
手羽先のピリ辛おかき揚げ

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 2,600yen
気まぐれアヒージョ

Simmered Local Clams and Bamboo Shoots in a Hot Pot 3,600yen
地蛤と若竹の小鍋

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

FINISHING MEALS

Donabe Rice 土鍋ごはん
Deep-fried Firefly Squid and Butterbur Sprouts 3,800yen
蛸烏賊と路の蓴の天ぷら

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

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