

季節の逸品 Seasonal Recommendations

「夜桜」酒菜盛り

Chef's recommended seasonal platter

穴子手毬寿司 桜鯛友和え ずわい蟹と江戸芯取菜
春子鯛と酢取り野菜 桜葉麩と筍の白和え

Ball-shaped Sushi with simmered conger eel

Cherry anthias dressed with salted guts

Crab meat and SHINTORINA (Edo-Tokyo vegetable)

Small sea bream and vinegared vegetables

SAKURA-flavored wheat gluten and bamboo shoots with Tofu paste

¥2,200

さくら胡麻豆腐 桜花添え

SAKURA-flavored sesame Tofu

1,000

京都、桜葉麩と筍の白和え

SAKURA-flavored wheat gluten and bamboo shoots with Tofu paste

1,000

春子鯛と酢取り野菜

Small sea bream and vinegared vegetables

1,200

ずわい蟹と江戸芯取菜

Crab meat and SHINTORINA (Edo-Tokyo vegetable)

1,200

子持ち昆布と江戸芯取菜のお浸し

Soaked kelp with herring roe and SHINTORINA in broth

1,400

桜鯛の友和え

Cherry anthias dressed with salted guts

1,400

鰯の木の芽醤油焼き

Grilled flatfish with young leaf of Japanese pepper

1,600

鯖の西京焼き

Grilled Miso-marinated Spanish mackerel

1,900

近江鴨の桜香り焼き Roasted Japanese duck with SAKURA flavor	¥2,400
山菜天麩羅 Tempura of spring wild vegetables	2,000
ずわい蟹の桜華揚げ Deep-fried snow crab with SAKURA and green peas flavor	1,800
海老の新緑揚げ Deep-fried prawns with green peas flavor	1,800
さくら鱒と春大根の桜蒸し Steamed Masu salmon and spring vegetables with SAKURA leaf	1,800
相並の玉地蒸し Steamed egg custard with greenling	2,000
さくら鱒と桜麩の玉地蒸し Steamed egg custard with Masu salmon and SAKURA-shaped wheat gluten	2,000
蝦夷鮑の玉地蒸し Steamed egg custard with EZO abalone	2,300
筍せいろ御飯 Steamed rice with bamboo shoots	1,300
穴子手毬寿司 Ball-shaped Sushi with simmered conger eel	1,800
桜海老真丈のお吸い物 Clear soup with steamed shrimp dumpling	900

酒菜 Appetizer, Sashimi

酒の友三種

3 kinds of appetizer of the day

¥1,500

もずく酢

Vinegared *Mozuku* seaweed

900

鯛わた塩辛

Salted sea bream guts

1,300

寄せ豆腐

Tofu (organic soy beans)

1,200

お造り三種盛り合わせ

3 kinds of sashimi

4,100

サラダ Salad



かがりの摘み菜

Fresh salad

¥1,650



野菜のカリカリサラダ

Vegetable salad
with fried garlic and dried baby sardines

1,500

肉料理 Meat Dish



黒毛和牛網焼き (120g)
Wagyu beef steak

¥7,400



鶏の照り焼き
Teriyaki chicken

2,500



鶏の薫り揚げ
Fried chicken
seasoned with *Yuzu* pepper

2,200



豚の角煮
Simmered tender pork cube

2,600

温菜 Hot Dish



天麩羅盛り合わせ
Assorted tempura

¥2,600



もち海老の唐揚げ
Deep-fried soft-shell prawns

1,800

銀鱈味噌柚庵焼き

Grilled sablefish marinated with miso and soy sauce

2,000

蟹茶碗蒸し

Steamed egg custard with crab

1,700

自然薯の天麩羅 薯塩を添えて ～唐津ささき農園より～
Tempura of Japanese yam

1,600

温菜 Hot Dish



彩り野菜のせいろ蒸し
Steamed vegetables

¥1,300

だし巻き玉子
Japanese style omelet

1,600

自家製さつま揚げ
Deep-fried fish paste

1,700

麺類 Noodles



鴨そうめん
Somen noodles
with grilled wild duck (Hot)

¥2,200

布海苔そば
Buckwheat noodles (Cold)

1,300

氷見うどん
Udon noodles (Cold or Hot)

1,300

御飯物 Rice



おまかせ握り寿司(五貫)

Sushi (5 pieces)

¥3,200

鮭といくらの親子重

Seared salmon and salmon roe rice bowl

2,000

御飯・赤出汁・香の物

Steamed rice, Red miso soup, Japanese pickles

1,000

御飯

Steamed rice

450

味噌汁

Miso soup

600

デザート Dessert

月替わりデザート

Dessert of the month

¥1,800

アイスクリーム

Ice cream

バニラ・抹茶・黒蜜

vanilla, Matcha green tea, or brown sugar

850

本日のフルーツ

Fruit * Please choose from “Today’s Fruit” list

グルテンフレンドリーメニュー Gluten-Friendly Menu



魚の塩焼き

Grilled fish with salt

* Please choose from “Fish Wagon” list

寄せ豆腐

Tofu (organic soy beans)

¥1,200

お造り三種盛り合わせ

3 kinds of sashimi

4,100

かがりの摘み菜

Fresh salad

1,650

蒸し鶏のサラダ

Steamed chicken salad

1,800

彩り野菜のせいろ蒸し

Steamed vegetables

1,300

鶏の塩焼き

Grilled chicken with salt

2,500

黒毛和牛網焼き (120g)

Wagyu beef steak

7,400

おまかせ握り寿司(五貫)

Sushi (5 pieces)

3,200

御飯

Steamed rice

450

味噌汁

Miso soup

600

ヴィーガンフレンドリーメニュー Vegan-Friendly Menu

ⓋⓋ 寄せ豆腐 Ⓥ Tofu (organic soy beans)	¥1,200
ⓋⓋ かがりの摘み菜 Ⓥ Fresh salad	1,650
ⓋⓋ 野菜のカリカリサラダ Ⓥ Vegetable salad with fried garlic and lotus root chips	1,500
ⓋⓋ 彩り野菜のせいろ蒸し Ⓥ Steamed vegetables	1,300
ⓋⓋ 野菜天麩羅 Ⓥ Vegetables tempura	2,000
ⓋⓋ 自然薯の天麩羅 薯塩を添えて 〜唐津ささき農園より〜 Ⓥ Japanese yam tempura	1,600
ⓋⓋ 布海苔そば Ⓥ Buckwheat noodles (Cold)	1,300
ⓋⓋ 氷見うどん Ⓥ Udon noodles (Cold or Hot)	1,300
ⓋⓋ ご飯 Ⓥ Steamed rice	450
ⓋⓋ 味噌汁 Ⓥ Miso soup	600

ⓋⓋ No animal-derived ingredients are used.

Ⓥ No meat, fish, or poultry is used. May contain dairy product and eggs.

ヴィーガンフレンドリー：動物性食品を使用しておりません。

ベジタリアン：肉、魚介類を使用しておりません。