

季節の逸品 Seasonal Recommendations

「かがり火」酒菜盛り

Chef's Recommended Seasonal Platter

鮭手綱寿司 唐墨大根博多 夏やさいの火焰菜和え
雲丹と蓴菜の涼風じゅれ 青菜胡麻和え

Petit Salmon Sushi, Dried Mullet Roe and Daikon Radish

Summer Vegetables with Beet Sauce, Sea Urchin and Water Shield with Broth Jelly

Boiled Greens Dressed with Sesame

¥2,200

枝豆塩ゆで

Boiled *Edamame* with Salt

1,300

胡麻豆腐 ～桜海老と白海老を添えて～

Sesame Tofu Topped with Fried Shrimp

1,000

蓴菜酢 ～酢取り野菜添え～

Vinegared Water Shield with Vegetables

1,000

夏やさい^{かえんさい}の火焰菜和え

Summer Vegetables with Beet Sauce

1,000

鮎酢^メと紅白野菜

Picked Sweetfish and Vegetables in Vinegar

1,400

唐墨大根博多

Dried Mullet Roe and Daikon Radish

3,000

鮎の山塩焼き

Grilled Sweetfish with Salt

2,000

北海道産めばる「柳の舞」柚庵焼き Grilled Yellow Body Rockfish Dressed with Soy and Citrus Based Sauce	¥1,800
近江鴨美汐焼き 西京味噌掛け Roasted Japanese Duck with Miso Sauce	2,400
ずわい蟹もろ粉し揚げ Deep-fried Snow Crab with Corn Flavor	1,800
^{あしび} 海老の葦火揚げ ～刻み湯葉の衣で～ Deep-fried Prawns with Shredded <i>Yuba</i>	1,800
冷やし鉢 ～巻き海老 蝦夷鮑 牛蒡 茄子 青身～ Chilled Dish — Simmered Prawn, EZO Abalone, Burdock and Eggplant	2,600
蝦夷鮑と穴子の豆乳蒸し ～生姜餡～ Steamed Soy Milk Custard with Ginger Sauce, Topped with EZO Abalone and Conger Eel	2,400
北海道産めばる「柳の舞」の吟薯蒸し ～唐津自然薯餡掛け～ Yellow Body Rockfish Steamed with Sake Lees, Topped with Japanese Yam Paste	2,800
薫鮭と胡瓜の手綱寿司 Petit Sushi with Smoked Salmon and Cucumber	1,800
^{とうもろこし} 玉蜀黍のせいろ御飯 Steamed Rice with Corn	1,300
海老枝豆真丈のお吸い物 Clear Soup with Dumpling of Prawn and Edamame	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

鮪のお造り

Sashimi of Tuna

3,600

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 ～滋賀県産近江鴨～
Somen Noodles
with Grilled Wild Duck (Hot)

¥2,500

布海苔そば
Buckwheat Noodles (Cold)

1,400

氷見うどん
Udon Noodles (Cold or Hot)

1,400

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

グルテンフリーメニュー

Gluten-Free Menu

※Kindly notify our staff in advance should you require gluten-free dishes.



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

鮪のお造り

Sashimi of Tuna

3,600

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

※Kindly notify our staff in advance should you require vegan-friendly dishes.

Ⓥⓕ 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 Ⓥ Vegetable 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)	1,400
Ⓥⓕ 氷見うどん Ⓥ Udon Noodles (Cold or Hot)	1,400
Ⓥⓕ ご飯 Ⓥ Steamed Rice	450
Ⓥⓕ 味噌汁 Ⓥ Miso Soup	600

Ⓥⓕ No animal-derived ingredients are used. 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。

Ⓥ No meat, fish, or poultry is used. May contain dairy product and eggs. ベジタリアン:肉、魚介類を使用しておりません。