

季節の逸品 Seasonal Recommendations

「冬音」酒菜盛り Chef's Recommended Seasonal Platter 鮫鰯友和え 子持ち昆布糸賀喜添え 炙り鮭寿司 いくら 江戸芯取菜とメ鯖の粉雪掛け 帆立と菊菜の霰和え Monkfish with Miso Flavored Liver, Grilled Salmon Petit Sushi Kombu Seaweed with Tuna Flakes SHINTORINA (Edo-Tokyo Vegetable) and Vinegared Mackerel Scallops and Chrysanthemum Leaves Dressed with Grated Radish		¥2,400
黒胡麻豆腐 天、蒸し雲丹 Black Sesame Tofu with Steamed Sea Urchin		1,000
帆立と菊菜の粉雪和え Scallops and Chrysanthemum Leaves Dressed with Grated Radish		1,300
江戸芯取菜とメ鯖の粉雪掛け SHINTORINA (Edo-Tokyo Vegetable) and Vinegared Mackerel		1,300
鴨つみれ Duck Meatball		1,300
子持ち昆布糸賀喜添え Kombu Seaweed with Tuna Flakes		1,500
鮫鰯友和え Monkfish with Miso Flavored Liver		1,500
鮫肝ぼん酢 Monkfish Liver with Ponzu Sauce		3,000
雲子ぼん酢 Cod Milt with Ponzu Sauce		3,000

鰯の柚子胡椒焼き Citrus Pepper-Grilled Yellowtail	¥1,800
鮭の雲丹揚げ Deep-Fried Salmon with Sea-Urchin Flavor	1,600
ずわい蟹の利久揚げ Deep-Fried Snow Crab with Sesame	1,800
海老の利久揚げ Deep-Fried Prawn with Sesame	1,800
きのこの天麩羅 Mushroom Tempura	1,800
雲子と海老芋の焚き合わせ ～ぽん酢餡～ Simmered Cod Milt and Taro with Ponzu Sauce	2,400
真鱈と雲子の玉地蒸し Steamed Egg Custard with Codfish and Cod Milt	2,200
有馬じゃこせいろ御飯 Steamed Rice with Dried Baby Sardines	1,300
炙り鮭寿司 天、いくら Grilled Salmon Petit Sushi with Salmon Roe	2,000
虎河豚青海真丈のお吸い物 Clear Soup with Pufferfish 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 <i>Mozuku</i> 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

¥7,800



鶏の照り焼き
Teriyaki Chicken

2,500



鶏の薫り揚げ
Fried Chicken
Seasoned with *Yuzu* Pepper

2,500



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)

¥3,400

鮭といくらの親子重
Seared Salmon and Salmon Roe Rice Bowl

2,200

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 バニラ・抹茶・黒蜜
Ice Cream 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

7,800

おまかせ握り寿司(五貫)

Sushi (5 Pieces)

3,400

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。