

季節の逸品 Seasonal Recommendations

「かがり」酒菜盛り

Chef's Recommended Seasonal Platter

炙り唐墨 子持ち昆布糸賀喜添え 炙り鮭寿司 いくら
江戸芯取菜すり流し メ鯖と菊菜の羹和え

Seared Mullet Roe, Grilled Salmon Petit Sushi, Kombu Seaweed with Tuna Flakes

SHINTORINA (Edo-Tokyo Vegetable) and Lily Bulb Paste

Marinated Mackerel and Chrysanthemum Greens Dressed with Grated Radish

¥2,500

胡麻豆腐 天、蒸し雲丹

Sesame Tofu with Steamed Sea Urchin

1,000

メ鯖と菊菜の粉雪和え

Marinated Mackerel and Chrysanthemum Leaves

1,300

江戸芯取菜お浸し

Boiled SHINTORINA (Edo-Tokyo Vegetable)

1,000

鮫肝ぽん酢

Monkfish Liver with Ponzu Sauce

3,000

雲子ぽん酢

Cod Milt with Ponzu Sauce

3,000

寒鰯の実山椒焼き Japanese Pepper-Grilled Yellowtail	¥1,900
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ずわい蟹の利久揚げ Deep-Fried Snow Crab with Sesame	1,800
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海老の利久揚げ Deep-Fried Prawn with Sesame	1,800
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きのこの天麩羅 Mushroom Tempura	1,800
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雲子の玉地蒸し Steamed Egg Custard with Cod Milt	2,200
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桜海老せいろ御飯 Steamed Rice with Sakura Shrimp	1,300
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炙り鮭寿司 天、いくら Grilled Salmon Petit Sushi with Salmon Roe	2,000
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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

¥7,800



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

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

7,800

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。