



A LA CARTE MENU

記載の料金はすべて15%のサービス料・税金が含まれたお支払い金額です。
食物によるアレルギーや食事制限のご要望は、予め係りにお申し付けください。
写真はイメージです。季節・天候、仕入状況により料理内容、器等が変更になる場合がございます。

All prices include 15% service charge and consumption tax.
Kindly inform our staff, if you are allergic to certain foods or observing dietary restrictions.
The actual presentations may differ from what you see in the photos.
Menu items are subject to change based on season and availability.

季節の逸品 Seasonal Recommendations

「蒼空」酒菜盛り

Chef's recommended seasonal platter

真鯛と空豆の手毬寿司 江戸芯取菜と蛍烏賊、辛子酢味噌
鮪と姫竹の有馬煮 胡瓜と紅芯大根のもろ味噌添え 蓴菜と酢取り野菜 天、梅じゅれ

Ball-shaped Sushi with sea bream and broad bean

SHINTORINA and firefly squid with vinegared Miso

Simmered tuna and bamboo shoots with Japanese pepper

Cucumber and watermelon radish with fermented Miso

Water shield and vinegared vegetables, topped with Japanese plum jelly ￥2,200

うぐいす豆腐 天、いくら

Tofu made with sesame and green peas, topped with salmon roe 1,000

蛍烏賊と江戸芯取菜

SHINTORINA(Edo-Tokyo vegetable) and firefly squid with vinegared Miso 1,000

鮪と姫竹の有馬煮

Simmered tuna and bamboo shoots with Japanese pepper 1,000

胡瓜と紅芯大根のもろ味噌添え

Cucumber and watermelon radish with fermented Miso 1,000

桜海老と白海老の青菜お浸し

Soaked Sakura shrimp and green vegetable in broth 1,000

蓴菜と酢取り野菜

Water shield and vinegared vegetables, topped with Japanese plum jelly 1,000

太刀魚と唐津自然薯の酒盗焼き

Cutlassfish and Japanese yam grilled with salted bonito guts 2,000

近江鴨麴焼き　～有機味噌掛け～ Roasted Japanese duck with Miso	¥2,400
ずわい蟹胡麻味彩揚げ Deep-fried snow crab with sesame batter	1,800
海老の胡麻味彩揚げ Deep-fried prawns with sesame batter	1,800
桜海老の摘み揚げ Kakiage Tempura with Sakura shrimp	1,800
相並の海苔香り蒸し Steamed greenling with Nori seaweed and vegetables	1,800
桜海老の玉地蒸し Steamed egg custard with Sakura shrimp	2,000
蝦夷鮑の玉地蒸し Steamed egg custard with EZO abalone	2,300
玉蜀黍のせいろ御飯 Steamed rice with corn	1,300
真鯛と空豆の手毬寿司 Ball-shaped Sushi with sea bream and broad bean	1,800
鱧真丈のお吸い物 Clear soup with steamed pike conger 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

※Kindly notify our staff in advance should you require gluten-friendly 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

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 Ⓥ 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。