



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

「秋晴」酒菜盛り

Chef's Recommended Seasonal Platter

炙り鯖すし 秋刀魚と焼き茄子 蒸し鮪と芽蓮根の梅肉和え
白身魚と青菜の養老南蛮漬け 茸と春菊の蟹白和え

Seared Mackerel Petit Sushi

Pacific Saury and Grilled Eggplant in Broth

Steamed Tuna and Lotus Root Sprouts Dressed with Plum

Deep Fried Fish Marinated Vinegar with Boiled Greens

Mushroom and Crown Daisy with Crab Meat

¥2,200

黒胡麻豆腐 天、蒸し雲丹

Black Sesame Tofu with Steamed Sea Urchin

1,000

白身魚と自然薯の南蛮漬け

Deep Fried Fish Marinated in Seasoned Vinegar with Japanese Yam

1,200

秋刀魚と焼き茄子のお浸し

Pacific Saury with Grilled Eggplant in Broth

1,300

蒸し鮪と芽蓮根の梅肉和え

Steamed Tuna and Lotus Root Sprouts Dressed with Plum

1,300

茸と春菊の蟹白和え

Mushroom and Crown Daisy with Crab Meat

1,500

秋鮭西京焼き

Grilled Salmon Marinated in SAIKYOU Miso

1,700

秋鮭親子焼き

Grilled Salmon Topped with Salmon Roe

2,200

近江鴨麴焼き ～柚子酢掛け～

Roasted Japanese Duck with YUZU Vinegar

2,400

ずわい蟹の海山揚げ Deep-Fried Snow Crab with Soy Bean Pulp and Seaweed	¥1,800
海老海山揚げ Deep-Fried Prawn with Soy Bean Pulp and Seaweed	1,800
鮭の海山揚げ Deep-Fried Salmon with Soy Bean Pulp and Seaweed	1,600
揚げ銀杏 Deep-Fried Gingko Nuts	1,500
きのこの天麩羅 Mushroom Tempura	1,800
枝豆塩ゆで Boiled <i>Edamame</i> with Salt	1,200
尼鯛と巻き海老の焚き合わせ ～菊花餡～ Simmered Tilefish, and Boiled Shrimp	2,800
蝦夷鮑の玉地蒸し Steamed Egg Custard with EZO Abalone	2,200
尼鯛の玉地蒸し ～青海苔餡～ Steamed Egg Custard with Tilefish	2,200
炙り鯖すし Petit Sushi with Grilled Mackerel	1,800
茸のせいろ御飯 Steamed Rice with Mushrooms	1,300
帆立蓮根真丈のお吸い物 Clear Soup with Dumpling of Scallop and Lotus Root	900

酒菜 Appetizer, Sashimi

酒の友三種	¥1,500
3 Kinds of Appetizer of the Day	
もずく酢	900
Vinegared <i>Mozuku</i> Seaweed	
鯛わた塩辛	1,300
Salted Sea Bream Guts	
寄せ豆腐	1,200
Tofu (Organic Soy Beans)	
鮪のお造り	3,600
Sashimi of Tuna	
お造り三種盛り合わせ	4,100
3 Kinds of Sashimi	

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。