

季節の逸品 ～Seasonal Recommendations～

料理長おすすめ『冬音』酒菜盛り ￥2,200

Chef's recommended seasonal platter

鮫鰾友和え 炙り鮭寿司 江戸芯取菜と由比の海老
子持ち昆布と水菜の鯛腸和え 帆立みぞれ和え

Monkfish dressed with monkfish liver, Soaked spinach and fried shrimps in broth
Seared salmon petit Sushi, Kelp with herring roe and Mizuna dressed with fish guts
Boiled scallop, mandarin and cucumber dressed with grated radish

胡麻豆腐 焼き茸味噌 天、いくら ￥1,000

Sesame Tofu with mushroom mixed Miso paste

帆立みぞれ和え 1,200

Boiled scallop, mandarin and cucumber dressed with grated radish

鴨つみれ味噌 1,200

Grilled duck meatballs with Miso sauce

江戸芯取菜と由比の海老 1,300

Soaked Japanese spinach and fried shrimps in broth

子持ち昆布と水菜の鯛腸和え 1,400

Kelp with herring roe and Mizuna dressed with fish guts

鮫鰾友和え 1,500

Monkfish dressed with monkfish liver

鮫肝ぽん酢 2,200

Monkfish liver with Ponzu sauce

銀鱈味噌柚庵焼き 2,000

Grilled sablefish marinated with Miso and soy sauce

合鴨麴焼き ～柚子胡椒醍醐掛け～ 2,400

Roasted Japanese duck with citrus pepper mixed cheese paste

記載の料金はすべて 15%のサービス料、税金を含みます。
All prices include 15% service charge and consumption tax.

鰯照り焼き Yellowtail Teriyaki	¥ 1,800
鰯の塩焼きと照り焼きの合い盛り Grilled yellowtail (two pieces : salt and Teriyaki)	3,600
ずわい蟹の利久揚げ Deep-fried snow crab with sesame batter	1,800
えびの利久揚げ Deep-fried prawns with sesame batter	1,800
揚げむかご Deep-fried bulbils	1,400
きのこの天麩羅 Mushrooms Tempura	1,800
巻海老と海老芋の焚き合わせ Simmered prawn, taro and vegetables	2,400
鱈と雲子の親子玉地蒸し Steamed egg custard with codfish and cod milt	2,000
蝦夷鮑の玉地蒸し Steamed egg custard with Ezo abalone	2,200
有馬じゃこせいろ御飯 Steamed rice with dried young sardines and Japanese pepper	1,300
炙り鮭寿司 いくら Seared salmon petit Sushi with salmon roe (5 pieces)	1,800
河豚真丈のお吸い物 Clear soup with Fugu meat 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～



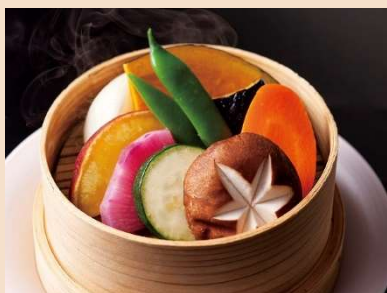
かがりの摘み菜
Fresh salad
(with Miso dressing) ¥ 1,650



野菜のカリカリサラダ
Vegetable salad with
Fried garlic and young sardines 1,500

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温 菜 ～Hot Dish～



彩り野菜のせいろ蒸し
Steamed vegetables

¥ 1,300



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

だし巻き玉子
Japanese style omelet

1,600

蟹茶碗蒸し
Steamed egg custard with crab

1,700

自家製さつま揚げ
Deep-fried fish paste

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

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肉料理 ~Meat Dish~



黒毛和牛網焼き <120g> ￥7,400
Wagyu steak



鶏の照り焼き ￥2,500
Teriyaki chicken



鶏の薫り揚げ ￥2,200
Fried chicken
(seasoned with Yuzu pepper)



豚の角煮 ￥2,600
Simmered tender pork cube

御飯物 ～Rice～



おまかせ握り寿司（五貫） ￥ 3,200
Sushi (5 pieces)

御飯・赤出汁・香の物 1,000
Steamed rice, Red Miso soup, Japanese pickles

麺 類 ～Noodle～



鴨そうめん ￥ 2,200
Somen noodles with
grilled wild duck 《Hot》

布海苔そば 1,300
Buckwheat noodles 《Cold》

氷見うどん 1,300
Udon noodles 《Cold or Hot》

お子様メニュー ～Children's Menu～

※小学生未満のお子様のみとさせていただきます。



お子様うどん
Children's UDON noodle

¥ 700

茶碗蒸し
Steamed egg custard
1,100

鶏の唐揚げ
Fried chicken
1,200

おにぎり（一個）
Rice ball
500

ごはん
Steamed Rice
450

みそ汁
Miso soup
600

デザート ～Dessert～

月替わりデザート
Dessert of the month
¥ 1,200

アイスクリーム
Ice cream
850

本日のフルーツ
Fruit
1,000 ～

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