

季節の逸品 ～Seasonal Recommendations～

料理長おすすめ『花笑』酒菜盛り

¥ 2,200

Chef's recommended seasonal platter

ずわい蟹と春菊の粉雪和え、春子鯛寿司、炙り鮭といくら
帆立の柚子胡椒酢味噌、飯蛸とうるいのお浸し

Boiled crab meat and crown daisy dressed with Tofu lees, Young sea-bream petit Sushi

Seared salmon and salmon roe, Boiled scallop with Miso sauce (Yuzu citrus pepper mixed)

Soaked ocellated octopus and edible wild plants in broth

胡麻豆腐 天、蒸し雲丹

¥ 1,000

Sesame Tofu topped with steamed sea-urchin

帆立の柚子胡椒酢味噌

1,200

Boiled scallop with Miso paste (Yuzu citrus pepper and vinegar mixed)

飯蛸とうるいのお浸し

1,300

Soaked ocellated octopus and edible wild plants in broth

桜海老と唐津自然薯 ～静岡由比の桜海老～

1,300

Fried small shrimps and Japanese yam

ずわい蟹と春菊の粉雪和え

1,300

Boiled snow crab meat and crown daisy dressed with Tofu lees

子持ち昆布と水菜のお浸し

1,400

Soaked kelp with herring roe and Mizuna in broth

銀鱈味噌柚庵焼き

2,000

Grilled sablefish marinated with Miso and soy sauce

鰯の西京焼き

1,800

Grilled Miso-marinated yellowtail

鰯の塩焼きと照り焼きの合い盛り

3,600

Grilled yellowtail (two pieces : salt and Teriyaki)

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.

(24.03)

合鴨麴焼き ～林檎醤油添え～ Roasted Japanese duck with apple-mixed soy sauce	2,400
山菜天麩羅 Tempura of Japanese edible wild plants	2,000
ずわい蟹あられ揚げ Deep-fried snow crab with Japanese rice cracker	1,800
海老の雲丹薫り揚げ Deep-fried prawns with sea-urchin mixed batter	1,800
河豚と蕪の焚き合わせ Simmered blowfish and turnip	2,600
蝦夷鮑の玉地蒸し Steamed egg custard with Ezo abalone	2,200
河豚の玉地蒸し Steamed egg custard with blowfish	2,200
筍せいろ御飯 Steamed rice with bamboo shoots	1,300
春子鯛寿司 Young sea bream petit Sushi (5 pieces)	1,600
鮭といくらの親子重 Seared salmon and salmon roe rice bowl	2,000
蛤のお吸い物 Clear soup with clam	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)

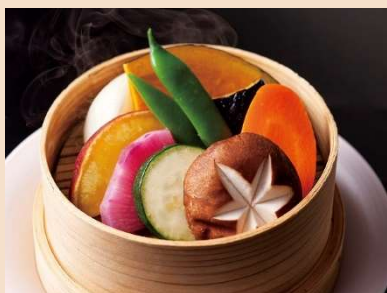
¥ 1,650



野菜のカリカリサラダ
Vegetable salad with
fried garlic and dried baby sardines

1,500

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

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 ～Noodles～



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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