

季節の逸品 Seasonal Recommendations

「夜桜」酒菜盛り

Chef's recommended seasonal platter

帆立手毬寿司、蟹の桜蒸し、桜鯛友和え、酢メ春子鯛と独活、桜葉麩白和え

Scallop petit sushi, Crab meat steamed with SAKURA

Cherry anthias dressed with salted guts

Vinegared young sea-bream and wild vegetable

SAKURA wheat gluten with tofu dressing

¥2,200

京都、桜葉麩の白和え

SAKURA wheat gluten with tofu dressing

1,000

ま〜ぶる胡麻豆腐 天、蒸し雲丹

Sesame tofu topped with sea-urchin

1,000

春子鯛と三つ葉の利久和え

Small sea-bream and Japanese honewort dressed with sesame

1,000

酢メ春子鯛と独活の酢の物

Vinegared young sea-bream and edible wild plant

1,200

子持ち昆布と水菜のお浸し

Kelp with herring roe and *Mizuna* in broth

1,400

蟹身の桜蒸しと青菜のお浸し

Crab meat steamed with SAKURA and greens in broth

1,200

酒蒸し桜鯛友和え ~鯛腸と和えて~

Cherry anthias dressed with salted guts

1,400

鰯の木の芽焼き

Grilled flatfish topped with young leaf of Japanese pepper

1,600

鱻の西京味噌焼き

Grilled miso-marinated Spanish mackerel

1,800

銀鱈味噌柚庵焼き Grilled sablefish marinated with miso and soy sauce	¥2,000
近江鴨の桜薫り焼き Japanese duck roasted with SAKURA (using sous-vide cooking)	2,400
ずわい蟹の桜揚げ Deep-fried snow crab with green peas flavor	1,800
海老の若草揚げ ～えんどう豆で～ Deep-fried prawns with green peas flavor	1,800
山菜天麩羅 Tempura of edible wild plants	2,000
巻き海老と春野菜の焼き合わせ ～桜の香り蒸し～ Steamed prawn and spring vegetables with SAKURA	1,800
雲丹と相並の玉地蒸し ～青筋海苔餡～ Steamed egg custard with sea-urchin and greenling	2,200
蝦夷鮑の玉地蒸し Steamed egg custard topped with EZO abalone	2,200
筍せいろ御飯 Steamed rice with bamboo shoots	1,300
帆立手毬寿司 天、いくら Scallop petit sushi topped with salmon roe	2,000
鮭といくらの親子重 Seared salmon and salmon roe rice bowl	2,000
桜海老のお吸い物 ～静岡由比の桜海老～ Clear soup with minced-shrimps 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

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)
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

御飯物 Rice



おまかせ握り寿司(五貫)
Sushi (5 pieces)

¥3,200

御飯・赤出汁・香の物
Steamed rice, Red miso soup, Japanese pickles

1,000

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

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。

* Children's menu is for children of elementary school age and under.



お子様うどん

Children's Udon noodles

¥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

¥1,500

アイスクリーム

Ice cream

850～

本日のフルーツ

Fruit

1,000～