

季節の逸品 Seasonal Recommendations

「蒼空」酒菜盛り

Chef's recommended seasonal platter

鯛と蚕豆の手毬寿司、蛍烏賊と新馬鈴薯、雲丹と胡瓜のもろ味噌和え
鶏と姫竹の含め煮、蓴菜と千草野菜の梅肉じゅれ

Petit sushi topped with sea bream and broad bean

Simmered chicken and bamboo shoots, Firefly squid and potato

Sea urchin and cucumber with fermented miso paste

Vinegared water shield and vegetables topped with Japanese plum jelly

¥2,200

うぐいす豆腐 天、いくら

Tofu made with sweetened green peas, topped with salmon roe

1,000

蛍烏賊と新馬鈴薯

Firefly squid and potato

1,000

鶏と姫竹の含め煮

Simmered chicken and bamboo shoots

1,000

雲丹と胡瓜のもろ味噌和え

Sea urchin and cucumber with fermented miso paste

1,200

桜海老と白海老の青菜お浸し

Fried small shrimps and greens in broth

1,000

蓴菜と千草野菜の梅肉じゅれ ～生蓴菜と酢取り野菜～

Vinegared water shield and vegetables topped with Japanese plum jelly

1,000

銀鱈味噌柚庵焼き

Grilled sablefish marinated with miso and soy sauce

2,000

太刀魚と唐津自然薯の薯塩焼き

Grilled hairtail fish and Japanese yam with salt

1,800

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| 近江鴨麩焼き 西京醃餡掛け Roasted Japanese duck with miso-mixed cheese paste | 2,400 |
| ずわい蟹胡麻味彩揚げ Deep-fried snow crab with colorful sesame batter | 1,800 |
| 海老の胡麻味彩揚げ Deep-fried prawns with colorful sesame batter | 1,800 |
| 相並青筋海苔葛打ち含め煮 ~桜海老餡~ Simmered seaweed-flavored greenling and vegetables | 1,800 |
| 桜海老の玉地蒸し Steamed egg custard with fried small shrimps | 2,000 |
| 蝦夷鮑の玉地蒸し Steamed egg custard with EZO abalone | 2,200 |
| 筍せいろ御飯 Steamed rice with bamboo shoots | 1,300 |
| 鯛と蚕豆の手毬寿司 Petit sushi topped with sea bream and broad bean | 1,800 |
| 鮭といくらの親子重 Seared salmon and salmon roe rice bowl | 2,000 |
| 鱧真丈のお吸い物 Clear soup with minced 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

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～