

季節の逸品 Seasonal Recommendations

「冬音」酒菜盛り

Chef's recommended seasonal platter

鮫鱧葱味噌、子持ち昆布みぞれ和え、炙り鮭手綱寿司
江戸芯取菜とつみれ、帆立と菊菜の粉雪和え

Monkfish mixed with scallion and miso, Seared salmon petit sushi

Kombu seaweed with herring roe dressed with grated radish

SHINTORINA (Edo-Tokyo vegetable) and fish dumpling

Scallops and chrysanthemum leaves with soy pulp

¥2,200

黒胡麻ま〜ぶる豆腐 天、蒸し雲丹

Black sesame tofu with steamed sea urchin

1,000

帆立と菊菜の粉雪和え

Scallops and chrysanthemum leaves with soy pulp

1,000

江戸芯取菜とつみれ

SHINTORINA (Edo-Tokyo vegetable) and fish dumpling

1,000

子持ち昆布みぞれ和え

Kombu seaweed with herring roe dressed with grated radish

1,200

鮫鱧葱味噌

Monkfish mixed with scallion and miso

1,300

鮫肝ぽん酢

Monkfish liver with Ponzu sauce

2,500

鰯の柚香焼き

Citrus-grilled yellowtail

1,800

鰯塩焼きと柚香焼きの合い盛り

Two kinds of grilled yellowtail (salt-grilled and citrus-grilled)

3,600

近江鴨美汐焼き 真砂醍醐掛け Roasted Japanese duck and cream cheese mixed with cod roe	¥2,400
鮭の雲丹揚げ Deep-fried salmon with sea urchin flavor	1,600
ずわい蟹の利久揚げ Deep-fried snow crab with sesame	1,800
海老の利久揚げ Deep-fried prawns with sesame	1,800
揚げむかご Deep-fried bulbils	1,400
きのこ天麩羅 Mushrooms tempura	1,800
巻海老と海老芋の焚き合わせ Simmered prawn and taro	2,400
鱈と雲子の酒蒸し ~ぼん酢餡~ Steamed cod and cod milt with Ponzu sauce	2,300
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 baby sardines and Japanese pepper	1,300
炙り鮭寿司 いくら Seared salmon petit sushi with salmon roe	1,800
虎河豚真丈のお吸い物 Clear soup with pufferfish 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 <i>Mozuku</i> 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

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

温菜 Hot Dish



三陸蝦夷鮑の吟薯蒸し

Steamed EZO abalone with Sake lees
topped with Japanese yam paste

¥6,500



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
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

御飯物 Rice



おまかせ握り寿司(五貫)
Sushi (5 pieces)

¥3,200

鮭といくらの親子重

Seared salmon and salmon roe rice bowl

2,000

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

¥1,500

アイスクリーム

Ice cream

バニラ・抹茶・黒蜜

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



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

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

7,400

おまかせ握り寿司(五貫)

Sushi (5 pieces)

3,200

御飯

Steamed rice

450

味噌汁

Miso soup

600

ヴィーガンメニュー Vegan Menu

Ⓥⓕ 寄せ豆腐 Ⓥ Tofu (organic soy beans)	¥1,200
Ⓥⓕ かがりの摘み菜 Ⓥ Fresh salad	1,650
Ⓥⓕ 野菜のかりかりサラダ Ⓥ 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 Ⓥ Vegetables 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)	1,300
Ⓥⓕ 氷見うどん Ⓥ Udon noodles (Cold or Hot)	1,300
Ⓥⓕ 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。