

和食 あ・か・り

A LA CARTE MENU

記載の料金はすべて15%のサービス料・税金が含まれたお支払い金額です。
食物によるアレルギーや食事制限のご要望は、予め係りにお申し付けください。
写真はイメージです。季節・天候、仕入状況により料理内容、器等が変更になる場合がございます。

All prices include 15% service charge and consumption tax.
Kindly inform our staff, if you are allergic to certain foods or observing dietary restrictions.
The actual presentations may differ from what you see in the photos.
Menu items are subject to change based on season and availability.

季節の逸品 Seasonal Recommendations

「花笑」酒菜盛り

Chef's recommended seasonal platter

桜海老と唐津自然薯 江戸芯取菜唐墨和え 三色寿司
帆立の真砂醍醐掛け 蟹とうるいの佐賀海苔和え

Fried shrimp and Japanese yam, Petit Sushi of salmon and vegetable
SHINTORINA (Edo-Tokyo vegetable) dressed with dried mullet roe

Scallop and cream cheese mixed with cod roe

Crab meat and URUI (spring wild vegetable) with dried Nori seaweed

¥2,200

うすい豆腐 天、蒸し雲丹

Green peas Tofu with steamed sea urchin

1,000

帆立の真砂醍醐和え

Scallop and cream cheese mixed with cod roe

1,000

桜海老と唐津自然薯

Fried shrimp and Japanese yam

1,100

蟹とうるいの佐賀海苔和え

Crab meat and URUI (spring wild vegetable) with dried Nori seaweed

1,100

蝦夷鮑と江戸芯取菜

Boiled EZO abalone and SHINTORINA (Edo-Tokyo vegetable)

1,200

江戸芯取菜唐墨和え

SHINTORINA (Edo-Tokyo vegetable) dressed with dried mullet roe

1,200

近江鴨美塩焼き ～林檎醤油添え～

Roasted Japanese duck with apple-mixed soy sauce

2,400

鰯の桃山焼き

Grilled flounder with green peas sauce

1,600

鰯の西京焼き Grilled Miso-marinated yellowtail	1,800
鰯の吟醸焼き Grilled yellowtail with Sake lees	2,000
ずわい蟹あられ揚げ Deep-fried snow crab with rice cracker	1,800
海老の雲丹衣揚げ Deep-fried prawns with Nori seaweed and sea urchin flavor	1,800
山菜天麩羅 Tempura of spring wild vegetables	2,000
百合根饅頭 ～生姜餡掛け～ Lily bulb bun with starchy ginger sauce	2,000
虎河豚と蝦夷鮑の酒蒸し Steamed pufferfish and EZO abalone with Sake	2,700
河豚の玉地蒸し Steamed egg custard with pufferfish	2,300
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
鮭と青菜の三色寿司(五貫) Petit Sushi of salmon and vegetable (five pieces)	1,800
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 <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

グルテンフレンドリーメニュー Gluten-Friendly 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

ヴィーガンフレンドリーメニュー Vegan-Friendly Menu

ⓋⓉ 寄せ豆腐 Ⓥ Tofu (organic soy beans)	¥1,200
ⓋⓉ かがりの摘み菜 Ⓥ Fresh salad	1,650
ⓋⓉ 野菜のカリカリサラダ Ⓥ 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.

Ⓥ No meat, fish, or poultry is used. May contain dairy product and eggs.

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。

ベジタリアン:肉、魚介類を使用しておりません。