

大 料

お
品
書

MENU

前菜

Appetizer

酢盛
Vinegared dish

¥ 400



酢盛
Vinegared dish

鰻ざく
Vinegared UNAGI

¥ 700



鰻の胡麻和え
Chopped fish with sesame sauce



鰻ざく
Vinegared UNAGI

鯖の胡麻和え
Chopped fish with sesame sauce

¥ 400

刺身

sashimi

刺身盛合せ 七点
Assorted sashimi 7 pieces

刺身盛合せ 五点
Assorted sashimi 5 pieces

刺身盛合せ 三点
Assorted sashimi 3 pieces

¥ 4,800

¥ 3,400

¥ 2,500



刺身盛合せ 七点
Assorted sashimi 7 points



刺身盛合せ 三点
Assorted sashimi 3 points



刺身盛合せ 五点
Assorted sashimi 5 points



鰻蒲焼き 一本
UNAGI KABAYAKI

Deboned and filleted freshwater eel, grilled with a sweet kabayaki sauce.



鰻幽庵焼き
BURI YUANNYAKI

This dish features yellowtail marinated in a mixture of soy sauce, sake, mirin and citrus fruit, then grilled to perfection.



銀鰯西京焼
SAIKYO YAKI

Marinated fish in seasoned sweet miso, Saikyo Yaki Miso Marinade, and grilled perfectly.

焼物

Grilled dish

鰻蒲焼き 一本
UNAGI KABAYAKI

鰻幽庵焼き
BURI YUANNYAKI

銀鰯西京焼
GIN DARA SAIKYO YAKI

¥ 900

¥ 850

¥ 4,000

煮物

Simmered dish



羽太姿煮
Figure boil serrandae

Japanese-style Simmered Sea bass



あら煮
Simmered head



大根煮物
Boiled radish

大根煮物
Boiled radish

あら煮
Simmered head

羽太姿煮
Figure boil serrandae

¥ 500

¥ 1,000~

¥ 2,500



天ぷら盛合せ
Assorted tempura

Battered and deep-fried shrimp using the fritter-cooking techniques



魚竜田揚げ
TATUTA-AGE

Deep-Fried Fish

揚物

Deep-fried dish

魚竜田揚げ
TATUTA-AGE

天ぷら盛合せ
Assorted tempura

¥ 850

¥ 1,000

蒸物

Steamed dish

土瓶蒸し
DOBINN-MUSHI

茶碗蒸し
CYAWANN-MUSHI



茶碗蒸し
CYAWANN-MUSHI

CYAWANN-MUSHI is an egg custard dish popular in Japan. Literally it means "tea cup steam" or "steamed in a tea bowl!"



土瓶蒸し
DOBINN-MUSHI

DOBINN-MUSHI is a traditional Japanese seafood broth, steamed and served in a dobin tea pot with shrimp, chicken, soy sauce, lime.

¥ 600

¥ 400

肉料理

Meat dish

照り焼きチキン
Chicken Teriyaki

ローストビーフ
Roast Beef

和牛ステーキ
WAGYU steak
100g

¥ 650

¥ 1,700

¥ 2,700



ローストビーフ
Roast Beef



照り焼きチキン
Chicken Teriyaki

Grilled chicken lacquered with a sweet soy teriyaki sauce.



和牛ステーキ
Wagyu steak

Delicious, tender and juicy wagyu steak served.

その他

Other

温野菜盛合せ
Assorted hot vegetables

¥ 550

鰻巻き
UNAGI roll

¥ 700

だし巻き卵
DASHIMAKI TAMAGO

¥ 350



温野菜盛合せ
Assorted hot vegetables



だし巻き卵
DASHIMAKI TAMAGO



鰻巻き
UNAGI roll

飯物

Rice

こしひかり 白米飯
KOSHIHIKARI HAKUMAI

海鮮釜飯
KAISEN Kamameshi

鳥五目釜飯
TORI GOMOKU-KAMAMESHI

海鮮丼
KAISEN-DON

焼きおにぎり茶漬け
Grilled rice balls CHAZUKE

寿司「善」上ネタ 8貫
Sushi [ZEN] Jo-Neta 8pcs

寿司「福」特上ネタ 10貫
Sushi [FUKU] Tokujō-Neta 10pcs

¥3,500

¥2,800

¥450

¥1,700

¥750

¥1,200

¥250



焼きおにぎり茶漬け
Grilled Rice ball and Chazuke



鶏五目釜飯
Tori Gomoku Kamameshi



こしひかり 白米
KOSHI HIKARI PLANE RICE



寿司「膳」上ネタ8貫
Sushi 「Zen」 8 kinds



海鮮丼
Kaisen Don



海鮮釜飯
KAISEN Kamameshi



寿司「福」徳上ネタ 10貫
Sushi 「Fuku」 10 kinds

汁物

Soup



赤出汁
AKADASHI (Red miso soup)



吸い物
SUIMONO

吸い物
SUIMONO

赤出汁
AKADASHI (Red miso soup)

¥ 270

¥ 330

甘味

Dessert



フルーツ盛合わせ
Assorted fruits

Fruits vary depending on the season.



アイス
Ice cream



抹茶プリン
Green tea pudding

アイス
Ice cream

抹茶プリン
Green tea Pudding

フルーツ盛合わせ
Assorted fruits

¥ 200

¥ 300

¥ 300

会席料理

Set course

楓 KAEDE KAISEKI ¥8,000

先付	椀物	向付	焼物	煮物	飯物	甘味
季節の二点盛 Seasonal two pieces assortment (Two of our Chef's Seasonal Selections)	澄まし仕立て Clear soup	日本からの魚三点盛 Three pieces fish from Japan	日本産和牛 Japanese beef	魚介の炊合せ Cooked seafood	季節のご飯 Seasonal rice	香の物 Pickles
					赤だし Red miso soup	季節のフルーツ Seasonal fruit



※事前予約が必要となります。2日前までにご予約ください。食材は季節によって異なります。写真は参考です。
※Please make a reservation at least 2 days in advance.
Please also be informed that the ingredients may change depending on the season and availability in the market.

会席料理

桜 SAKURA KAISEKI ¥12,000

先付	椀物	向付	焼物	揚物	煮物	鍋物	飯物	甘味
季節の三点盛 Seasonal three pieces assortment (Three of our Chef's Seasonal Selections)	澄まし仕立て Clear soup	日本からの魚三点盛 Three pieces fish from Japan	季節の海鮮焼／和牛ステーキ Seasonal seafood grill or WAGYU steak	海鮮かわり揚げ Fried seafood	魚介の炊合せ Cooked seafood	シェフこだわりの紙鍋 Chef's favorite paper pot	季節のご飯 Seasonal rice	香の物 Pickles
							赤だし Red miso soup	季節のフルーツ Seasonal fruit



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会席料理

Set course

寿司会席
Sushi Kaiseki
上

寿司会席
Sushi Kaiseki
Special
特上

¥ 8,000

¥ 10,000



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