

~ "Omakase" Dinner Course ~
※ Chefs choice



< Served from 14:30 >

() including tax

- | | | |
|----|---|-----------------|
| 1. | Appetizer, Sashimi, Roast Fish, Sushi, Miso Soup, Salad, Two seasonal dishes, Dessert | ¥8,000 (¥8,640) |
| 2. | Appetizer, Sashimi, Roast Fish, Sushi, Miso Soup, Salad, Two seasonal dishes, Dessert | ¥6,500 (¥7,020) |
| 3. | Appetizer, Sashimi, Roast Fish, Sushi, Miso Soup, Salad, A seasonal dish, Dessert | ¥5,000 (¥5,400) |

~ Sushi ~

< with Appetizer, Mini Salad, Miso Soup >

- | | |
|----|-----------------|
| 1. | ¥4,000 (¥4,320) |
| 2. | ¥3,000 (¥3,240) |
| 3. | ¥2,500 (¥2,700) |

~ Sashimi ~

- | | |
|-------------------|-----------------|
| 1.
(for three) | ¥5,000 (¥5,400) |
| 2.
(for two) | ¥4,000 (¥4,320) |
| 3.
(for one) | ¥1,800 (¥1,944) |

~ Two kind of "Chirashi-Sushi" ~

※ Rice bowl topped with Sashimi

< with Appetizer, Mini Salad, Miso Soup >

- | | | |
|----|---|-----------------|
| 1. | Chirashi - sushi & Mini "Ikura don"
<small>※ Rice bowl with salmon fresh roe</small> | 3,000円 (3,240円) |
| 2. | Mini chirashi - sushi & Mini "Crab don"
<small>※ Rice bowl with crab</small> | 2,500円 (2,700円) |

~ LUNCH MENU ~

11:00 ~ 15:00

(Last order 14:30)



~ Sushi ~

() including tax

< with mini salad, miso soup, "chawan-mushi" >
* japanese steamed egg custard

1. Medium Fatty Tuna, Whitefish, "botan" Shrimp, Scallop, Salmon, Abalone, Lean Tuna, King Crab, Sea Urchin, Salmon Fresh Roe **¥3,000** (¥3,240)
2. Medium Fatty Tuna, Whitefish, "botan" Shrimp, Scallop, Salmon, Greater Amberjack, Snow Crab, Sea Urchin, Salmon Fresh Roe **¥2,500** (¥2,700)
3. Lean Tuna, White Fish, Sweet Shrimp, Scallop, Blue Fish, Squid, Greater Amberjack, Snow Crab, Salmon Fresh Roe, Egg **¥1,800** (¥1,944)

~ Chirashi - Sushi ~

* Rice bowl topped with Sashimi

< with mini salad, miso soup, "chawan-mushi" >
* japanese steamed egg custard

- Mini chirashi - sushi & Mini "Ikura don" **¥2,500** (¥2,700)
* Rice bowl with salmon fresh roe
- Mini chirashi - sushi & Mini "Ikura, Crab don" **¥2,300** (¥2,484)
* Rice bowl with salmon fresh roe & crab
- Mini chirashi - sushi & Mini "Crab don" **¥2,000** (¥2,160)
* Rice bowl with crab

~ Seasonal food, "Omakase" Lunch course ~

* Chefs choice

Please make reservation at least one day before

*
Salad, "Kobachi", Sashimi, "Chawan-mushi", Roast Fish, Sushi, Miso Soup, Dessert * Mini dish

¥4,500 (¥4,860)

* Seasonal fish will vary depending on the season

A la carte Sushi

() including tax < > Japanese pronunciation

Sushi		Sushi	
¥180 (¥194)	Egg <tamago>	¥600 (¥624)	Medium Fatty Tuna <cyutoro>
	Flying-Fish roe <tobikko>		Conger Eel <anago>
	Squid tentacles <geso>	¥800 (¥864)	Fatty Tuna <otoro>
	Octopus <tako>		Red Snappar (roasts) <kinki>
Squid <ika>	Sea Urchin <uni>		
Laver Jellyfish <norikurage>	Abalone <awabi>		
Sweet Shrimp <amaebi>	King Crab <traba>		
Greater Amberjack <kanpachi>			
¥350 (¥378)	Salmon <samon>		
	Horse Mackerel <aji>		
	Scallop <hotate>		
	Lean Tuna <akami>		
	Snow Crab <zuwai>	seaweed roll	
	Mackerel <saba>	"Narazuke" ※ Japanese pickls <narazuke>	
	Gizzard Shad <kohada>	"Takuan" ※ Japanese pickls <takuan>	
¥400 (¥432)	Sole <hirame>	¥300 (¥324)	"Kanpyou" <kanpyou>
	Surf Clam <hokki>		Bardock <gobo>
	Whelk <tsubu>		Cucumber <kyuri>
	Salmon Fresh Roe <ikura>		Plum & Perilla <umejiso>
	Halfbeak <sayori>		Yam <yamaimo>
	Eel <unagi>		Fermented Soybeans <natto>
	Cod Fresh Roe <tarako>	¥500 (¥540) Tuna <tekka>	
¥500 (¥540)	"Botan" Shrimp <botan-ebi>	¥700 (¥756) Conger Eel & Cucumber <anakyu>	
	Mantis Shrimp <syako>	¥900 (¥972)	Fatty Tuna & "Takuan" <toro-taku>
	Herring Roe <kazunoko>		"Negitoro" <negitoro>
	Spear Squid ※ Seved only in winter <yaraiika>		Fatty Tuna <toro-tekka>
	Hairy crab with innards <kegani-miso-ae>		Abalone & Cucumber <isokyu>

Side Dish

() including tax

- Hairy crab with innards _____ ¥800 (¥864)
- Whale Bacon _____ ¥1,800 (¥1,944)
- Fermented pacific saury with salt _____ ¥400 (¥432)
- Solted fish guts (squid) _____ ¥500 (¥540)
- Assortment of pickles _____ ¥600 (¥648)
- Various Tempura _____ ¥600 ~
(¥648~)

Salad

- Vegetable salad _____ ¥600 (¥648)
- Tomato & Avocado salad _____ ¥700 (¥756)
- Tofu & Yam salad _____ ¥700 (¥756)

Miso soup

- Dried seaweed _____ ¥300 (¥324)
- Freshwater clam _____ ¥500 (¥540)
- " Nameko " mushroom _____ ¥400 (¥432)
- Red Snapper's "Ara" soup _____ ¥800 (¥864)

※ "Ara" = Fish stock with heads and bony parts

Dessert

- Citron sherbet _____ ¥300 (¥324)
- Black sesame ice cream _____ ¥300 (¥324)
- Seasonal dessert _____ ¥400 (¥432)
- White sweet soup of mascarpone _____ ¥600 (¥648)

A la carte dish

- Boiled octopus with "Ban" tea _____ 700円 (¥756)

- Butter saute of scallop _____ ¥600 (¥648)

- Assortment of "Ana - Kyu"[※] _____ ¥1,000 (¥1,080)
 ※ conger eel & cucumber

- Butter steamed potatoes _____ ¥500 (¥540)

- An assortment of baked vegetables _____ ¥600 (¥648~)

- Scallop & Hen-of-the-woods roasted in foil _____ ¥800 (¥864)

- Dried Smelt _____ ¥600 (¥648)

- Red snapper grilled with salt _____ ¥3,000 (¥3,240)

- Abalone sauteed in butter _____ ¥2,500 (¥2,700)

- Bite-sized japanese beef & Foie gras steak _____ ¥3,000 (¥3,240)

- Soup of a snapping turtle in earthenware tea pot _____ ¥1,600 (¥1,728)

- [※]"Chawan - mushi" of salmon roe & sea urchin _____ ¥1,000 (¥1,080)
 ※ japanese steamed egg custard

- [※]"Chawan - mushi" of crab _____ ¥600 (¥648)
 ※ japanese steamed egg custard

- Grilled eggplant with "Miso" _____ ¥700 (¥756)

- Spit-roast of eel _____ ¥800 (¥864)