

おすすめ料理
Chef's Recommendations

日本殻付牡蠣天婦羅 又は 焼き(1 只) Seasonal Japanese oyster tempura or grilled (one piece)	180
蛸ぶつ Dice cut octopus with soy sauce	180
鰯姿造り Horse mackerel sashimi	270
飛魚姿造り (三重県) Flying fish sashimi	320
はまち薄造り 柚子酢 Thinly-sliced yellowtail with yuzu sauce	430
北海道海胆天婦羅 Hokkaido sea urchin tempura	460
北海道粒貝刺身 Hokkaido Whelk sashimi	680
キンキ煮付け 又は 塩焼き (北海道) (450g) Kinki fish braised with organic soya bean sauce or grilled with salt (450g)	1688

今月のおすすめ御膳
Monthly Recommendations Set Menu

31 アニバーサリー御膳 (1 人前) 31st Anniversary Gozen (Per person)	1688
先付二点、特選寿司盛(6種)、牡蠣 野菜天麩羅、松葉蟹茶碗蒸し、 はまちカマ塩焼、鹿児島和牛ヒレ鉄板焼、冷稲庭うどん、甘味 Served with two kinds of appetizer, six kinds of deluxe sushi, oyster and vegetables tempura, snow crab meat chawanmushi, grilled yellowtail collar with salt, Kagoshima Wagyu fillet teppanyaki, cold inaniwa noodles and dessert	
鱈場蟹 飛騨牛鍋御膳 (1 人前) King Crab and Hida Beef Hot Pot Set (per person)	1888
先付二点、刺身五点盛、鱈場蟹足天婦羅(配伊勢海老汁)(1 只)、 鱈場蟹茶碗蒸し、鱈場蟹 飛騨牛鍋物、ご飯、香の物、甘味 Served with two kinds of appetiser, five kinds of sashimi, crab leg tempura with lobster sauce, crab meat chawanmushi, King crab & Hida beef hot pot, rice, pickles and dessert	

Prices are subject to 10% service charge

