

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
鰈唐揚 (小樽産) Deep-fried flatfish	380
北海道海胆天婦羅 Hokkaido sea urchin tempura	460
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
白舞茸、活鮑 鉄板焼 (500g) White maitake mushroom and live abalone teppanyaki (500g)	1788

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

30 アニバーサリー御膳 (1 人前) 30 Anniversary Gozen (Per person)	1688
鱈場蟹チーズ春巻き、刺身五点盛、鮑 大根煮、海鮮茶碗蒸し、 烏賊天婦羅、飛驒牛寿喜焼、御飯、味噌汁、香の物、甘味 Served with King crab with cheese spring roll, five kinds of sashimi, cooked abalone and radish, seafood chawanmushi, cuttlefish tempura, Hida beef sukiyaki, rice, miso soup, pickles and dessert	
鱈場蟹 飛驒牛鍋御膳 (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 飛驒牛鍋物、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*

