

当店では

山形県産はえぬき米を
浄水システム「シーガルフオー」にて
ろ過——た水で心をこめて
炊き上げております

店主



おまかせ

OMAKASE

握り寿司 おまかせ

NIGIRI SUSHI OMAKASE Chef's Sushi recommendations

\$230

おまかせ

OMAKASE Chef's Recommendations

\$240

先付け3種 /3 Kinds of Appetizers

お造り /Sashimi

お碗物 /Soup

焼き物 /Grilled Dish

揚げ物 /Tempura

握り /Sushi

デザート /Dessert

Seasonal Chef's recommendations

\$400

Premium Chef's recommendations

\$480

PRICES ARE SUBJECT TO PREVAILING TAXES AND 10% SERVICE CHARGE
COVER CHARGE OF \$6 TO \$12 WILL BE INCURRED. THIS INCLUDE AN APPPETIZER 'OTOTSHI'

アラカルト

A LA CARTE

握り寿司 特選	江戸前握り9カン、巻物1本	
NIGIRI SUSHI OMAKASE	Nine specially selected Sushi and one Sushi roll.	\$110
握り寿司 上選	江戸前握り8カン、巻物1本	
NIGIRI SUSHI JYO-SEN	Eight specially selected Sushi and one Sushi roll.	\$95
ちらし寿司 特選		
CHIRASHI SUSHI TOKUSEN	Exceptional grade Sashimi presented on a bed of Sushi rice.	\$120
ちらし寿司 上選		
CHIRASHI SUSHI JYOSEN	Top grade Sashimi presented on a bed of Sushi rice.	\$100
ばらちらし		
BARA CHIRASHI	Sushi rice topped with mixed Sashimi.	\$80
トロ鉄火重		
TORO TEKKA JYU	Sushi rice topped with Tuna Belly Sashimi.	\$135
鉄火重		
TEKKA JYU	Sushi rice topped with Tuna Sashimi.	\$85

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さしみ

SASHIMI

さしみ盛り合せ特選一人前	ASSORTED SASHIMI (FOR ONE) EXCEPTIONAL GRADE	\$100
さしみ盛り合せ上選一人前	ASSORTED SASHIMI (FOR ONE) TOP GRADE	\$90
白身うす造り	THIN SLICED WHITE FISH SASHIMI WITH PONZU SAUCE	\$90
白身うす造りとトリュフ(黒・白)	THIN SLICED WHITE FISH SASHIMI WITH TRUFFLES(BLACK OR WHITE)	\$135/\$150
あじさしみ	HORSE MACKEREL SASHIMI	\$35

珍味

CHINMI / APPETIZERS

ホタルイカ沖漬	BABY SQUID MARINATED IN SOYA SAUCE	\$15	白海老とうに	SHIROEBI UNI (TOYAMA WHITE PRAWN WITH SEA URCHIN)	\$40
岩のりわさび和え	FRESH SEAWEED SEASONED WITH WASABI	\$15	からすみ(自家製)	KARASUMI (HOMEMADE SEASONED MULLET ROE)	\$35
生子酢	SEA CUCUMBER SEASONED WITH LIGHT VINEGAR	\$20	もずく酢	SEAWEED SEASONED WITH LIGHT VINEGAR	\$20
明太子	SPICY COD ROE	\$30	あん肝ポン酢	MONK FISH LIVER WITH PONZU SAUCE	\$35
うす塩たらこ	SALTED COD ROE	\$30	生湯葉	FRESH BEANCURD SKIN	\$15

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焼物



YAKIMONO / GRILLED DISHES

		Seasonal Price
きんき塩焼	GRILLED SALTED KINKI FISH	
真子鰈塩焼	GRILLED SALTED SOLEFISH	\$45
かま塩焼	GRILLED SALTED FISH CHEEK	\$45
茄子田楽	GRILLED EGG PLANT WITH BEAN PASTE	\$25
銀だら西京味噌焼	SILVER COD MARINATED WITH WHITE BEAN PASTE	\$38
銀だら照り焼き	SILVER COD TERIYAKI	\$38
和牛サロインステーキ	WAGYU SIRLOIN STEAK (130 GMS)	\$140
地鶏もも特選塩焼	GRILLED SALTED CHICKEN THIGH	\$30



揚げ物

AGEMONO / DEEP-FRIED DISHES

揚げ出し豆腐	DEEP-FRIED BEANCURD	\$22
揚げ出し茄子	DEEP-FRIED EGG PLANT	\$20
ソトシェルクラブ唐揚	DEEP-FRIED SOFT SHELL CRAB	\$25
鹿児島牛コロッケ	KAGOSHIMA BEEF CROQUETTE	\$25
真子鰈唐揚	DEEP-FRIED SOLE FISH	\$45

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天婦羅

TEMPURA

海老天婦羅	PRAWN TEMPURA	\$40
野菜天婦羅	VEGETABLE TEMPURA	\$25
穴子天婦羅	SEA EEL TEMPURA	\$35
めづ天婦羅	FLAT HEAD FISH TEMPURA	\$30
小柱かき揚	BABY SCALLOP TEMPURA	\$35
桜海老かき揚	SAKURA EBI PRAWN TEMPURA	\$40

蒸し物

MUSHIMONO/STEAMED DISHES

茶碗蒸し	STEAMED EGG CUSTARD WITH CHICKEN	\$15
トコ茶碗蒸し(黑白)	STEAMED EGG CUSTARD WITH TRUFFLES (BLACK/WHITE)	\$26/\$42
土瓶蒸し	CLEAR SOUP WITH PRAWN AND MUSHROOMS IN TEAPOT	\$28
蛤酒蒸し	SMOOTH SHELL CLAMS COOKED WITH SAKE	\$45
鹿児島牛せり蒸し	STEAMED KAGOSHIMA BEEF WITH VEGETABLES IN WOODEN STEAMER	\$98



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小鍋

KONABE/HOTPOT DISHES

葱鮪鍋

HOTPOT WITH TUNA BELLY,
TOFU AND SPRING ONION

\$60

和牛のすき焼

ASSORTED MUSHROOM SUKIYAKI
HOTPOT WITH WAGYU BEEF

\$98

煮物

NIMONO/COOKED DISHES

季節の煮物

SEASONAL STEAMED DISH

Seasonal price

野菜炊き合せ

SIMMERED VEGETABLES

\$25

きんぎ煮付

KINKI FISH IN DARK SOYA SAUCE

Seasonal price

真子鰈煮付

SOLE FISH IN DARK SOYA SAUCE

\$45

銀だら煮付

SILVER COD FISH IN DARK SOYA SAUCE

\$38

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碗物

WAN MONO / SOUP

蛤お吸い物	HAMAGURI CLAM CLEAR SOUP	\$25
舞茸お吸い物	MAITAKE MUSHROOM CLEAR SOUP	\$12
しじみ味噌汁	SIJIMI CLAM MISO SOUP	\$14
あさり味噌汁	ASARI CLAM MISO SOUP	\$14

麺類

MEN RUI / NOODLES

稲庭うどん(冷・温)	INANIWA UDON NOODLES (HOT OR COLD)	\$22
高級茶そば(冷・温)	GREEN TEA BUCKWHEAT NOODLES (HOT OR COLD)	\$22
にゅうめん	HOT VERMICELLI NOODLES	\$22

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お飲物
BEVERAGES

サントリープレミアムモルツビール(生)	SUNTORY PREMIUM MALTS BEER (DRAFT)	\$17
アサヒ熟選プレミアムビール	COCA-COLA	\$8
コカコーラ	COCA-COLA LIGHT	\$8
コカコーラライト	SPRITE	\$8
スプライト	OOLONG TEA	\$8
ウーロン茶	JAPANESE GREEN TEA / BROWN TEA	\$8
緑茶 / ほうじ茶	MINERAL WATER (STILL OR SPARKLING)	\$9
ミネラルウォーター スパークリングウォーター	SHOCHU (25% alc)/PER GLASS	\$14
焼酎	PLUM WINE/PER GLASS	\$16
梅酒		

デザート
DESSERT



マスクメロン	MUSK MELON	\$30	自家製アイスクリーム(胡麻 さくら 豆腐)	HOMEMADE ICE CREAM (GOMA, SAKURA AND TOFU)	\$8
季節のフルーツ	SEASONAL FRUITS	\$18 ~ \$35	くずきり	ARROWROOT NOODLES WITH BLACK MOLASSES	\$12
梅酒ゼリー	PLUM WINE JELLY	\$8	自家製わらびもち	HOMEMADE WARABI MOCHI BRACKEN-STARCH CAKE	\$10

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