# 一品料理

## A LA CARTE

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表示料金には税金・サービス料が含まれます。

食物アレルギーをお持ちのお客様は、ご遠慮なくレストランマネージャーまでお申し付けください。

Price inclusive of taxes and service charge.

If you have any food allergies or dietary restrictions, please inform one of our team members.

# 小鉢

SMALL DISH

揚げ鱧真丈　揚げ鱧　彩芽野菜　柚子

Deep-fried pike conger dumpling, fried pike conger, seasonal baby vegetables, Yuzu citrus

¥3,000

炙り秋刀魚　翡翠茄子　酢蓮根 バルサミコ酢 生姜酢ジュレ かもじ葱

Seared pacific saury, eggplant and pickled lotus root with balsamic vinegar and ginger jelly sauce

¥3,200

# 造り

SASHIMI

盛り合わせ 三種 (1名様)

Three kinds of sashimi (for 1 person)

¥5,500

盛り合わせ 五種 (2~3名様)

Five kinds of sashimi (for 2-3 persons)

¥10,000

# 焼魚

GRILLED FISH

秋鮭柚香焼き / 塩焼き

Grilled salmon with Yuzu citrus soy sauce / Grilled salted salmon

¥3,400

# 炭火焼き

CHARCOAL-GRILLED DISH

和牛炭火焼 100g/200g

Japanese Wagyu beef 100g/200g

¥11,000 / ¥20,000

銘柄豚 200g (1~2名様)

Japanese pork 200g (for 1-2 persons)

¥5,000

銘柄鶏 200g (1~2名様)

Japanese chicken 200g (for 1-2 persons)

¥5,000

焼き野菜(1~2名様)

Assorted vegetables (for 1-2 persons)

¥3,500

# 強肴

SEASONAL DISH

天婦羅盛り合わせ

Assorted tempura

¥5,800

黒毛和牛すき焼き 季節の野菜

Wagyu beef sukiyaki in small hot pot

¥6,800

# 旬の御食事

SEASONAL RICE

栗の釜炊き御飯　留椀 合せ味噌　香の物 三種盛り

Steamed Japanese rice with chestnuts, Miso soup and pickled Japanese vegetables

2合 (for 2-3 people) ¥3,800

3合 (for 4-5 people) ¥5,700

鰯の釜炊き御飯　留椀 合せ味噌　香の物 三種盛り

Steamed Japanese rice with sardine and ginger
Miso soup and pickled Japanese vegetables

2合 (for 2-3 people) ¥4.000

3合 (for 4-5 people) ¥6,000

# 御食事

RICE AND NOODLES

御飯

Steamed Japanese rice

¥700

味噌汁

Miso soup

¥800

御飯セット(味噌汁,香の物付)

Steamed Japanese rice, miso soup and pickled Japanese vegetables

¥1,600

蕎麦 または 稲庭饂飩

Soba noodles or Udon noodles

¥3,000

# 甘味

DESSERT

コーヒー蕨餅　牛乳ソース　サブレ

Coffee warabi-mochi with milk sauce and sable

¥2,000

柔らか和三盆寒天　黒蜜　ラズベリー　あんこ　ミント

Agar jelly with Japanese wasanbon sugar, black sugar

¥2,000

葡萄のパンナコッタ　蓮餅　ミント

Grape panna cotta

¥2,000

フルーツ盛り合わせ

Assorted fruits

¥3,600