

*Seasonal changes deliver endless inspiration
to the table Time-honored traditions
and authentic flavors are infused
with contemporary sophistication and style.
Genteel service creates a natural bridge
between charming local character and
rich Japanese culture.*

冷前菜
Cold Starters

サラダ
Salad

 枝豆
Edamame 200
Poached green soy beans with sea salt

 冷やし わかめ
Hiyashi Wakame 310
Seasoned seaweed salad

 鮪山掛け
Maguro Yamakake 310
Grated mountain yam mixed with tuna

鶏燻製とごぼう ポン酢わさび和え
Tori Kunsei to Gobou Ponzu Wasabiaie 310
Smoked boneless free range chicken and sweet soy
braised burdock with wasabi and ponzu sauce

五色納豆
Goshiki Natto 470
Fermented soy bean with tuna, sea urchin
salmon roe, calamari and sliced mountain yam

黒毛和牛 北海道牛 冷製しゃぶしゃぶ
Kuroge Wagyu Hokkaidogyu Reisei Shabu Shabu 2,040
Thinly sliced Hokkaido Kuroge Wagyu beef sirloin
A3 Grade shabu-shabu poached

 黒毛和牛 飛騨牛 たたき
Kuroge Wagyu Hidagyu Tataki 2,540
Seared Hida Kuroge Wagyu beef sirloin
A5 Grade salad served with ponzu sauce

 海藻 サラダ
Kaiso Salad 340
Garden vegetable and seaweed salad

ソフトシェル サラダ
Soft Shell Salad 410
Deep-fried soft shell crab salad

アボカドと鮪の海苔巻 サラダ
Avocado to Maguro no Norimaki Salad 460
Tuna and avocado seaweed roll

 キングサーモンたたき サラダ
King Salmon Tataki Salad 680
Seared Ora King salmon and sliced onion salad

Our salads are served with 5 choices of dressing
Wasabi mayonnaise / Cocktail and ponzu dressing
Tobanjan dressing / Yuzu dressing / Sesame and soy dressing



Vegetarian



Healthy



Signature dish



Item contains Pork



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天ぷら 揚げ物
Tempura and Deep-Fry

煮物 蒸し物
Braise and Steam

 野菜 天ぷら Yasai Tempura Assorted vegetable tempura	270
天ぷら 盛り合わせ Tempura Moriawase Seafood and vegetable tempura	500
海老 天ぷら Ebi Tempura Prawn tempura	500
揚げ出し豆腐 Agedashi Tofu Crispy tofu in tempura sauce	280
白魚唐揚げ Sirauo Karaage Crispy Japanese ice fish	420
地鶏 から揚げ きさら風 Jidori Karaage KiSara Style Deep-fried free range chicken flavored with soy and yuzu	400

椀物
Soup

 清汁 Sumashi Jiru Clear free range chicken, prawn and vegetable soup	200
土瓶蒸し Dobin Mushi Clear free range chicken , prawn, and vegetable soup served in clay pot	240

黒豚とろとろ煮 黒豆ソース Kurobuta Torotoroni Kuromame Sauce Slow-cooked Kurobuta black Berkshire pork belly with black bean sauce	540
鴨 ロース煮 Kamo Rosuni Braised duck breast and leeks with mustard sauce	600
鯛/キングサーモン かぶと煮 Tai / King Salmon Kabutoni Simmered sea bream or Ora King salmon head in sweet soy sauce	620
 スノーフィッシュ笹蒸し トリュフ添え Snow Fish Sasamushi Truffle Zoe Steamed snow fish and black truffle wrapped in fragrant Sasa leaves with Sakura sauce	1,100

焼き物
Grill

塩煎り銀杏 Shioiri Ginnan Roasted ginkgo nuts with sea salt	290
豆腐と蒟蒻 ステーキ Tofu to Konnyaku Steak Tofu and Japanese yam steak with teriyaki sauce	290
ししゃも 塩焼き Shishamo Shioyaki Salt grilled smelt fish	310
さば 塩焼き/てりやき Saba Shioyaki / Teriyaki Grilled mackerel with your choice of salt or teriyaki sauce	540
スノーフィッシュ 塩焼き/てりやき Snow Fish Sioyaki / Teriyaki Grilled snow fish with your choice of salt or teriyaki sauce	860
 キングサーモン 塩焼き/てりやき King Salmon Shioyaki / Teriyaki Grilled Ora King salmon with your choice of salt or teriyaki sauce	1,060
鰻 蒲焼き Unagi Kabayaki Grilled fresh water eel glazed in sweet soy sauce	1,020
特上 鰻 蒲焼き Tokujyou Unagi Kabayaki Kagoshima premium grilled fresh water eel, glazed in sweet soy sauce	1,680



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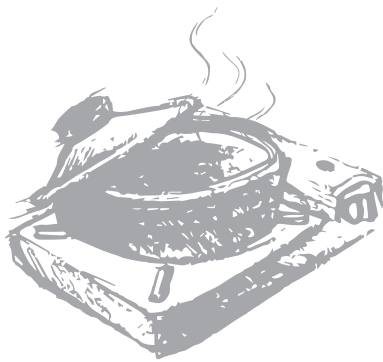


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しゃぶしゃぶ
Shabu Shabu Clay hotpot
Cooked table side

海鮮 しゃぶしゃぶ 1,980
Kaisen Shabu Shabu
Tiger prawn, snow fish, Ora King salmon, Hokkaido scallops
and vegetables

US ブラックアンガスビーフ しゃぶしゃぶ 1,840
US Black Angus Beef Shabu Shabu
Thinly sliced USDA certified black
Angus beef ribeye (180g) and vegetables
"IOWA, USA"

黒毛和牛 北海道牛 しゃぶしゃぶ 4,000
Kuroge Wagyu Hokkaidogyu Shabu Shabu
Thinly sliced Hokkaido Kuroge Wagyu A3 Grade
beef sirloin (180g) and vegetables

黒毛和牛 飛騨牛 しゃぶしゃぶ 5,000
Kuroge Wagyu Hidagyu Shabu Shabu
Thinly sliced Hida Kuroge Wagyu A5 Grade
beef sirloin (180g) and vegetables



すき焼き
Sukiyaki Iron Pan
Cooked table side in sweet soy

US ブラックアンガスビーフ すき焼き 1,840
US Black Angus Beef Sukiyaki
Thinly sliced USDA certified black
Angus beef ribeye (180g) and vegetables
"IOWA, USA"

黒毛和牛 北海道牛 すき焼き 4,000
Kuroge Wagyu Hokkaidogyu Sukiyaki
Thinly sliced Hokkaido Kuroge Wagyu A3 Grade
beef sirloin (180g) and vegetables

黒毛和牛 飛騨牛 すき焼き 5,000
Kuroge Wagyu Hidagyu Sukiyaki
Thinly sliced Hida Kuroge Wagyu A5 Grade
beef sirloin (180g) and vegetables

鍋物追加
Supplement for Shabu Shabu and Sukiyaki

野菜 盛り合せ 200
Yasai Moriawase
Assorted vegetables

稲庭うどん 220
Inaniwa Udon
Inaniwa wheat noodles

🍷 コラーゲンゼリー 240
Collagen Jelly
Collagen jelly



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お造り 盛り合わせ
Assorted Sashimi

寿司 刺身
Sushi and Sashimi
Your choice of Nigiri or Sashimi

	織部 Oribe	870	たまご Tamago	Mori	340
	お造り 3種 盛り合わせ Three kinds of assorted sashimi		Egg omelet	Nigiri	90
	飛鳥 Asuka	1,020	カニカマ Kanikama	Mori	340
	お造り 5種 盛り合わせ Five kinds of assorted sashimi		Crab sticks	Nigiri	90
	朝露 Asatsuyu	1,960	海老 Ebi	Nigiri	130
	上お造り 盛り合わせ Chef's selection of sashimi		Boiled shrimp		
	山水 Sansui	3,100	アオリイカ Aoriika	Sashimi	410
	特上お造り 盛り合わせ Premium selection of sashimi		Calamari	Nigiri	130
	雅 Miyabi	4,000	しめ鯖 Sime Saba	Sashimi	580
	特選お造り 盛り合わせ Luxurious selection of sashimi		Marinated mackerel	Nigiri	140
			北寄貝 Hokkigai	Mori	580
			Surf shell clam	Nigiri	140
			鮪 Maguro	Sashimi	580
			Tuna	Nigiri	140
			とびこ Tobiko	Nigiri Gunkan	150
			Flying fish roe		
	楓 Kaede	800	甘海老 Amaebi	Sashimi	710
	ばらちらし寿司 Chef selection of cubed sashimi on bed of sushi rice		Sweet shrimp	Nigiri	160
	華 Hana	1,550	帆立貝 Hotategai	Sashimi	800
	上寿司 盛り合わせ Chef's selection of sushi		Hokkaido scallop	Nigiri	200
	禅 Zen	2,260	ぶり Buri	Sashimi	840
	特上寿司 盛り合わせ Premium selection of sushi		Yellowtail	Nigiri	180
	プラチナム Platinum	2,860	平目 Hirame	Sashimi	1,010
	特選寿司 刺身 盛り合わせ Luxurious selection of sushi and sashimi		Flatfish	Nigiri	200
			真鯛 Madai	Sashimi	1,010
			Sea bream	Nigiri	200
			鰻 Unagi	Nigiri	200
			Grilled fresh water eel		
			いくら Ikura	Nigiri Gunkan	200
			Salmon roe		
			キングサーモン King Salmon	Sashimi	1,100
			Ora King Salmon	Nigiri	230



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寿司 刺身
Sushi and Sashimi
Your choice of Nigiri or Sashimi

炙り キングサーモン Aburi King Salmon Seared Ora King salmon	Nigiri	230
ずわい蟹 Zuwaigani Queen crab	Sashimi	1,100
炙り ずわい蟹 Aburi Zuwaigani Seared queen crab	Nigiri	230
海胆 Uni Sea urchin	Sashimi	2,000
オマール海老 Homardebi Canadian lobster	Nigiri Gunkan	640
	Sashimi	2,100

 大トロ Otoro Premium tuna belly	Sashimi	2,850
	Nigiri	550
炙り 大トロ Aburi Otoro Seared premium tuna belly	Nigiri	550

デザイナー巻寿司
Designer Sushi roll and Hand roll

 ベジタリアンロール Vegetarian Roll Pickles, cucumber and avocado roll	Maki	230
	Temaki	170
スパイシーツナロール Spicy Tuna Roll Chopped tuna mixed with spicy sauce roll	Maki	350
	Temaki	270
スパイダーロール Spider Roll Crispy soft shell crab roll	Maki	380
	Temaki	300
ダブル クランチロール Double Crunchy Roll Prawn tempura, avocado and cucumber roll covered with crispy tempura batter		410
ドラゴンロール Dragon Roll Grilled fresh water eel and cucumber roll covered with avocado	Maki	430
	Temaki	340
レインボーロール Rainbow Roll Avacado, crab sticks and cucumber roll covered with avacado, Ora King salmon, tuna, prawn, halibut, yellowtail and egg omelet		690

デザイナー巻寿司
Designer Sushi roll and Hand roll

うなぎパワーロール Unagi Power Roll Avacado, egg omelet, cucumber roll covered with grilled fresh water eel		830
キングサーモンスキンロール King Salmon Skin Roll Ora King Salmon and crispy salmon skin roll	Maki	680
	Temaki	520
 炙り キングサーモンロール Aburi King Salmon Roll Avocado, crab sticks and cucumber roll covered with seared Ora King salmon		1,080

巻寿司 手巻き寿司
Traditional Sushi roll and Hand roll

 かっぱ巻 Kappamaki Cucumber roll		170
 梅シソ巻 Umeshisomaki Pickled plums and Shiso leaf roll		170
 お新香巻 Oshinkomaki Pickled turnip roll		170
 納豆巻 Nattomaki Fermented soy bean roll		200
鉄火巻 Tekkamaki Tuna roll		280
カリフォルニア巻 Californiamaki Avocado, crab sticks and cucumber roll	Maki	350
	Temaki	270
鰻きゅう巻 Unakyumaki Grilled fresh water eel and cucumber roll	Maki	390
	Temaki	310
 葱とろ巻 Negitoromaki Chopped otoro and spring onion roll		590



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料理長おすすめ 鉄板焼コース
Chef's Selection Teppanyaki Course

牛肉コース
Beef Course

先付
Amuse bouche

お造り 盛り合わせ
Selection of sashimi

清汁
Clear free range chicken, prawn and vegetable soup

海藻 サラダ
Garden vegetables and seaweed salad

US ビーフリブアイ/オーストラリアンビーフフィレ
Your choice of
USDA certified black Angus beef ribeye (180g) "IOWA, USA" or
Prime Mulwarra 150 grain fed beef tenderloin (150g) "East, Australia"

ご飯又は焼飯 味噌汁 香の物
Steamed or fried Uruchimai rice, miso soup and Japanese style pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

シーフード 盛り合わせコース
Seafood Course

先付
Amuse bouche

お造り 盛り合わせ
Selection of sashimi

清汁
Clear free range chicken, prawn and vegetable soup

海藻 サラダ
Garden vegetable and seaweed salad

シェフのおすすめ鮮魚 2種
タイガーブローン 帆立貝 アオリイカ
Chef's selection of fish duo.
Tiger prawn, Hokkaido scallop and calamari

ご飯又は焼飯 味噌汁 香の物
Steamed or fried Uruchimai rice, miso soup and Japanese style pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

特選シーフード 盛り合わせコース
Premium Seafood Course

先付
Amuse bouche

特選お造り 盛り合わせ
Premium selection of sashimi

清汁
Clear free range chicken, prawn and vegetable soup

海藻 サラダ
Garden vegetable and seaweed salad

シェフのおすすめ鮮魚 2種
活ロブスター 帆立貝 アオリイカ
Chef's selection of fish duo
Canadian lobster, Hokkaido scallop and calamari

ご飯又は焼飯 味噌汁 香の物
Steamed or fried Uruchimai rice, miso soup and Japanese style pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream



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料理長おすすめ 鉄板焼コース
Chef's Selection Teppanyaki Course

🔥 和牛と海鮮盛り合わせコース
Hinoki Premium Surf & Tuft Course

Hokkaido 4,250
Hida 5,250

先付
Amuse bouche

特選お造り 盛り合わせ
Premium selection of sashimi

清汁
Clear free range chicken, prawn and vegetable soup

海藻 サラダ
Garden vegetable and seaweed salad

シェフのおすすめ鮮魚 手長海老 帆立
Chef's fish selection, giant blue river prawn and Hokkaido scallop

黒毛和牛 飛騨牛/北海道牛サーロイン
Your choice of
Hokkaido Kuroge Wagyu A3 Grade beef sirloin (100g) or
Hida Kuroge Wagyu A5 Grade beef sirloin (100g)

ご飯又は焼飯 味噌汁 香の物
Steamed or fried Uruchimai rice, miso soup and Japanese style pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

和牛コース
Japanese Beef Course

Hokkaido 4,500
Hida 5,500

先付
Amuse bouche

特選お造り 盛り合わせ
Premium selection of sashimi

清汁
Clear free range chicken, prawn and vegetable soup

海藻 サラダ
Garden vegetable and seaweed salad

黒毛和牛 飛騨牛/北海道牛サーロイン
Your choice of
Hokkaido Kuroge Wagyu A3 Grade beef sirloin (180g) or
Hida Kuroge Wagyu A5 Grade beef sirloin (180g)

ご飯又は焼飯 味噌汁 香の物
Steamed or fried Uruchimai rice, miso soup and Japanese style pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

鉄板焼アラカルト Teppanyaki A la Carte

 ほうれん草 Hourensou Spinach	200	黒毛和牛 北海道牛サーロイン Kuroge Wagyu Hokkaidogyu Sirloin Hokkaido Kuroge Wagyu A3 Grade beef sirloin (180g)	3,800
 アスパラ Asparagus Asparagus	200	 黒毛和牛 飛騨牛サーロイン Kuroge Wagyu Hidagyu Sirloin Thinly sliced Hida Kuroge Wagyu A5 Grade beef sirloin (180g)	4,800
 野菜 盛り合わせ Yasai Moriawase Assorted vegetables	320	アオリイカ Aoriika Calamari	600
 きのこ 盛り合わせ Kinoko Moriawase Assorted mushrooms	320	タイガープローン Tiger prawn Tiger prawns	840
地鶏 Jidori Free range chicken	620	スノーフィッシュ Snow fish Snow fish	980
 黒豚 Kurobuta Kurobuta black Berkshire pork	720	 キングサーモン King Salmon Ora King salmon "Marlborough Sounds, New Zealand"	1,080
ニュージーランド ラム New Zealand Lamb Ovation pasture raised lamb cutlets "North Island, New Zealand"	1,340	三陸 殻付き帆立 Sanriku Karatsuki Hotate Scallop in the shell from Sanriku coast	1,380
プライムオーストラリアンビーフフィレ Prime Australian Beef Fillet Prime Mulwarra 150 Grain fed Beef Tenderloin (150g) "East, Australia"	1,640	手長海老 Tenagaebi Blue river prawns	1,850
 USブラックアンガスビーフリブアイ US Black Angus Beef Ribeye USDA certified black Angus beef ribeye (180g) "IOWA, USA"	1,640	オマール海老 Homardebi Canadian lobster	2,100



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朴葉焼き

Houba Grill

Cooked table side in Houba leaf and sweet miso

US ブラックアンガスビーフ 朴葉焼き

1,100

US Black Angus Beef Houbayaki

USDA certified black Angus beef ribeye and vegetables

"IOWA, USA"

黒毛和牛 北海道牛 朴葉焼き

2,000

Kuroge Wagyu Hokkaidogyu Houbayaki

Hokkaido Kuroge Wagyu A3 Grade beef sirloin and vegetables



黒毛和牛 飛騨牛 朴葉焼き

2,500

Kuroge Wagyu Hidagyu Houbayaki

Hida Kuroge Wagyu A5 beef sirloin and vegetables



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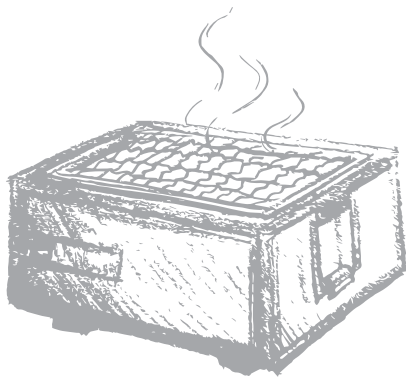


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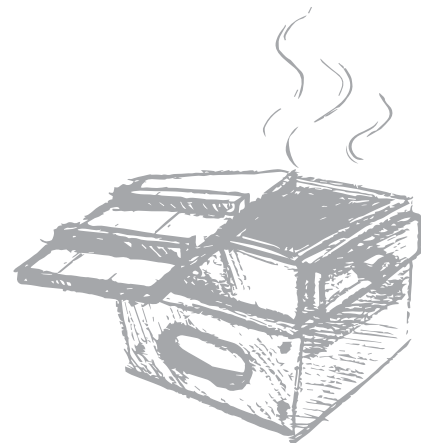


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七輪料理
Shichirin charcoal stove
Cooked table side



せいろ蒸し
Seiro bamboo steamer cooking
Cooked table side

 伊達牡蠣 七輪焼き Dategaki Shichirinyaki Date oyster from Miyagi and vegetables	880	 鮭 せいろ蒸し Buri Seiromushi Thinly sliced Buri yellowtail and vegetables	820
鮑 七輪焼き Awabi Shichirinyaki Abalone and vegetables	950	 キングサーモン せいろ蒸し King Salmon Seiromushi Thinly sliced Ora King salmon and vegetables "Marlborough Sounds, New Zealand"	880
三陸 殻付き帆立 七輪焼き Sanriku Kara tsuki Hotate Shichirinyaki Scallop in the shell from Sanriku coast and vegetables	1,380	黒豚 せいろ蒸し Kurobuta Seiromushi Thinly sliced Kurobuta black Berkshire pork belly and vegetables	880
タラバガニ 七輪焼き Tarabagani Shichirinyaki Tarabagani King crab and vegetables	2,000	黒毛和牛 北海道牛 せいろ蒸し Kuroge Wagyu Hokkaidogyu Seiromushi Thinly sliced Hokkaido Kuroge Wagyu A3 Grade beef sirloin and vegetables	1,800
US ブラックアンガスビーフ 七輪焼き US Black Angus Beef Shichirinyaki USDA certified black Angus beef ribeye and vegetables "IOWA, USA"	1,100	黒毛和牛 飛騨牛 せいろ蒸し Kuroge Wagyu Hidagyu Seiromushi Thinly sliced Hida Kuroge Wagyu A5 Grade beef sirloin and vegetables	2,200
黒毛和牛 北海道牛 七輪焼き Kuroge Wagyu Hokkaidogyu Shichirinyaki Hokkaido Kuroge Wagyu beef sirloin A3 Grade and vegetables	2,000		
 黒毛和牛 飛騨牛 七輪焼き Kuroge Wagyu Hidagyu Shichirinyaki Hida Kuroge Wagyu beef sirloin A5 Grade with and vegetables	2,500		



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紙鍋

Kaminabe paper Hotpot Cooked table side

キングサーモン 石狩風 紙鍋
King Salmon Ishikarifuu Kaminabe
Sliced Ora King salmon and vegetables in miso soup
"Marlborough Sounds, New Zealand"

880

伊達牡蠣 ペリ辛味噌 紙鍋
Dategaki Pirikara Kaminabe
Date oyster from Miyagi and vegetables
in spicey miso soup

980

 **たらば蟹 紙鍋**
Tarabagani Kaminabe
Tarabagani King crab and vegetables in ginger bonito soup

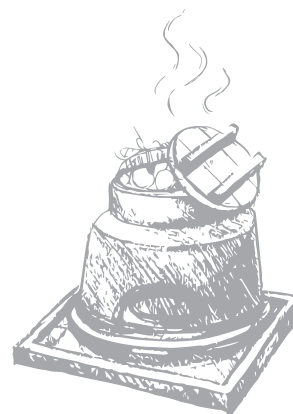
1,200

黒毛和牛 北海道牛 紙鍋
Kuroge Wagyu Hokkaidogyu Kaminabe
Thinly sliced Hokkaido Kuroge Wagyu A3 Grade
beef sirloin and vegetables in chicken ginger soup

1,150

黒毛和牛 飛騨牛 紙鍋
Kuroge Wagyu Hidagyu Kaminabe
Thinly sliced Hida Kuroge Wagyu A5 Grade
beef sirloin and vegetables in chicken ginger soup

1,350



釜めし

Kamameshi risotto served in Kama pot Cooked table side

スノーフィッシュ 釜めし
Snow Fish Kamameshi
Japanese style risotto with snow fish

880

海鮮 釜めし
Kaisen Kamameshi
Japanese style risotto with queen crab, prawn,
Hokkaido scallop, snow fish, Ora King salmon and roe

1,000

鰻釜めし
Unagi Kamameshi
Japanese style risotto with fresh water eel

1,000

 **キングサーモンといくらの親子釜めし**
King Salmon to Ikura no Oyako Kamameshi
Japanese style risotto with Ora King salmon and roe
"Marlborough Sounds, New Zealand"

1,080

特上鰻釜めし
Tokujyou Unagi Kamameshi
Japanese style risotto with Kagoshima premium fresh water eel

1,680



Vegetarian



Healthy



Signature dish



Item contains Pork



食物アレルギーをお持ちのお客様は、サービススタッフへお知らせ下さいませ。
Please notify service attendant if you suffer from food allergies

Prices are subject to 10% service charge and 7% government tax

お食事
Rice and Noodle

甘味
Dessert

 ざる そば/うどん  Zaru Soba / Udon Cold buckwheat noodles	300
 ざる 稲庭うどん  Zaru Inaniwa Udon Cold Inaniwa wheat noodles	320
天ざる そば/うどん Tenzaru Soba / Udon Cold buckwheat or wheat noodles with prawn tempura	400
天ぷら そば/うどん Tempura Soba / Udon Buckwheat or wheat noodle soup with prawn tempura	400
鍋焼き うどん Nabeyaki Udon Wheat noodle soup with poached egg, vegetables and prawn tempura	420
肉 そば/うどん Niku Soba / Uon Buckwheat or wheat noodle soup with thinly sliced USDA certified black Angus beef ribeye	600
 カツ重 Katsu Jyu Crispy Kurobuta black Berkshire pork cutlet on a bed of steamed Uruchimai rice served with miso soup	520
天重 Ten Jyu Tempura prawns on a bed of steamed Uruchimai rice served with miso soup	560
鰻ひつまぶし ご飯 Unagi Hitsumabushi Gohan Sliced grilled fresh water eel, shredded egg omelet and Shiso leaves on a bed of steamed Uruchimai rice served with clear bonito soup	840
鰻重 Una Jyu Grilled fresh water eel on a bed of steamed Uruchimai rice served with miso soup	1,020
 特上 鰻ひつまぶし ご飯 Tokujyou Unagi Hitsumabushi Gohan Kagoshima premium sliced grilled fresh water eel, shredded egg omelet and Shiso leaves on a bed of steamed Uruchimai rice served with clear bonito soup	1,450
特上 鰻重 Tokujyou Una Jyu Kagoshima premium grilled fresh water eel on a bed of steamed Uruchimai rice served with miso soup	1,650

抹茶クリームブリュレ Matcha Cream Brûlée Green tea cream brûlée	210
ぜんざい Zenzai Sweet red bean soup with rice flour dumplings	210
アイスクリーム 小豆 / 抹茶 / バニラ Ice Cream Azuki / Matcha / Vanilla Your choice of red bean, green tea or vanilla ice cream	210
アイスクリームあずき添え 小豆 / 抹茶 / バニラ Ice Cream Azuki Zoe Azuki / Matcha / Vanilla Your choice of red bean, green tea or vanilla ice cream with red beans	220
 季節の果物 盛り合わせ Kudamono Moriawase Your choice of assorted seasonal fruit medium or large size	240/420
大福 Daifuku Japanese small round rice cake	270
 マンゴー 梅ゼリー Mango Ume Jelly Plum wine jelly, mango ice cream and fresh mango	320
ゆずアイスクリーム ミルクチョコレートコーティング Yuzu Ice cream Valrhona chocolate Coating Yuzu Ice cream and cube coated Valrhona chocolate served with a mango plum wine sauce	380



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