

# SEASONAL SPECIALTIES

## ★: Local ingredients

### **Appetizer**

Mozuku Seaweed Vinegar	¥ 900
Assorted Japanese Pickles	¥ 1,250
Marinated Firefly Squid	¥ 1,250
Japanese Style Salad	¥ 1,650
Sashimi Selection of 3 Kinds	¥ 2,500
Sashimi Selection of 5 Kinds	¥ 5,350
Corn Tofu, Okra, Salmon Roe, Dashi Jelly	¥ 1,150
★Marinated Sennan Spinach and Deep-fried Tofu, Bonito Flakes	¥ 900
★Sashimi Hakotsukuri Harbor-Caught Octopus	¥ 1,800

### **Clear Soup and Hot Dish**

Simmered Sea Bream Head	¥ 2,700
Cocked Vegetable	¥ 1,650
Sea Bream Cooked in Soy Sauce, Root Vegetables	¥ 2,250
Seasonal Dumpling, Wheat Gluten, Rice Crackers, Dashi Sauce	¥ 1,200
Unagi Eel Mini Egg Custard, Grilled Leek, Taro, Sansho	¥ 1,300
Fish Dumpling, Somen Noodles, Clear Soup	¥ 1,600

The menu may change without prior notice. We use domestic rice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

Prices are inclusive of 13% service charge and 10% consumption tax.

## Broiled Dish and Main Dish

Rolled Omelet	¥ 1,250
Squid Tentacles Grilled with Salt	¥ 1,250
Sea Bream Head (Broiled with Sansho Pepper or Salt)	¥ 2,700
★Wild-caught Sea bass Teriyaki	¥ 1,600
Vinegared Vegetable, Marinated Vegetable	
Chicken Grunt Teriyaki, Vinegared Vegetable, Marinated Vegetable	¥ 1,600
Japanese Beef Fillet Steak, Garnished Vegetables	¥ 3,500
Ponzu with Grated Radish Dashi Soy Sauce	
Japanese Unagi Eel Grilled with Sauce or Plain Grilled	¥ 3,900

## Rice Dish and Noodles

Inaniwa Udon Noodles (Cold or Hot)	¥ 1,250
Sea Bream Ochazuke (Rice in Tea)	¥ 2,000
★Baby Sardine Rice, Japanese Pickles, Miso Soup	¥ 1,200

## Dessert

Vanilla Ice Cream	¥ 650
Candied Plum, Watermelon, Plum Wine Jelly	¥ 1,000

The menu may change without prior notice. We use domestic rice.  
Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.  
Prices are inclusive of 13% service charge and 10% consumption tax.