

APPETIZER

Mini Burger with "Akai Suzu" Tomato from Fukui and Prosciutto		¥ 800
Grapefruit and Clam Foam Salad		¥ 1,500
Spring Onion Mousse		¥ 800
Assorted Pickles from Fukui Prefecture Heshiko (fermented mackerel), Beni-ei Umeboshi (red pickled plums), and Akakanba (red turnip pickles)		¥ 1,300
Grilled and Fried Asparagus, Mashed Fresh New Burdock Root		¥ 1,400
Today's Sashimi		¥ 2,700
Jamón Serrano Platter		¥ 2,000
Cheese Platter		¥ 3,200
Vegetable Crudités, Fermented Soy Bean Dip		¥ 1,000
Cheese Fondue		¥ 4,000
Edamame		¥ 800

KUSHIAGE

Sea Bream and Grapefruit		¥ 900
"Yaohime" Flounder Pickled Myoga Ginger		¥ 900
Bamboo Shoots with Kinome Miso		¥ 750
Canola Flower and Sakura Shrimp		¥ 700
Ham-Wrapped Wild Mountain Vegetables		¥ 900
Firefly Squid with Vinegar Miso		¥ 850
Tiger Prawn		¥ 1,200
Cream Croquet		¥ 700
Seasonal Kudzu Tofu		¥ 700
Japanese Beef, Whole-Grain Mustard		¥ 1,300
Cheese Platter		¥ 1,300

CHEF'S OMAKASE

6 Skewers	¥ 5,800
8 Skewers	¥ 7,800
10 Skewers	¥ 9,800

GRILLED

"Hatsukoi-Negi" Leek from Fukui Prefecture and Beef (Sukiyaki- Style)		¥ 1,200
Tiger Prawn with American Sauce		¥ 2,000
Fukui Salmon		¥ 950
Premium Beef Skewer		¥ 1,800
Premium Pork Skewer		¥ 1,100
Assorted Grilled Vegetables		¥ 2,500
Asparagus		¥ 700
Hokkaido Smelt		¥ 650

RICE / NOODLE

Rice with Baby Sardine and Shiso in Dashi		¥ 750
Soy Milk Dandan Udon Noodles		¥ 750

DESSERT

Assorted Fruit Platter		¥ 850
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Locally-Sourced 地元産
 Seafood シーフード
 Vegetarian ベジタリアン
 Vegan ビーガン
 Gluten-Free グルテンフリー
 Nut-Free ナッツフリー
 Dairy-Free デイリーフリー

カバーチャージとして、お一人さま1,000円頂戴いたします。
A cover charge of ¥1,000 per person will be applied.

食材などの都合により変更となる場合がございます。当店でご提供しているお米は全て国産米です。
 食物アレルギーをお持ちのお客様は、あらかじめお申し付けください。記載料金には13%のサービス料と10%の消費税が含まれております。
 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.