

# 葵 AOI

11,300

## 前 菜 Appetizer

焼胡麻豆腐 蟹味噌 蟹 壬生菜  
赤貝雪花和え イクラ  
オレンジ白菜浸し 薄揚げ 麻の実  
Grilled Sesame Tofu, Crab and Crab Butter, Potherb Mustard  
Ark Shell with Dried Tofu, Salmon Roe  
Boiled Orange Chinese Cabbage, Deep Fried Tofu, Hemp Seed

## 吸 物 Clear Soup

白魚銀杏真丈  
針人參 青菜 木の芽  
Icefish and Ginkgo Nut Ball, Carrot, Greens, Japanese Sansho Pepper Leaf

## 造 り Sashimi

本日の三種盛り  
3 Kinds of Sashimi

## 煮 物 Simmered Dish

米茄子の鴨炊き 系賀喜 万能葱 系唐辛子  
Simmered Eggplant in Broth, Dried Tuna Flakes, Scallion, Shredded Red Chili Pepper

## 焼 物 Grilled Dishes

朴葉焼  
鴨 焼河豚 粟麩 焼葱  
Miso Grilled on Magnolia Leaf, Duck, Pufferfish, Wheat Gluten, Scallion

## 揚 物 Deep-Fried Dish

海老紫蘇巻揚げ  
山菜の天麩羅 天出汁  
Deep Fried Shrimp Roll with Perilla Leaf, Wild Vegetable Tempura, Tempura Dipping Sauce

## 食 事 Chirashi-Sushi

ばらちらし寿司 止椀  
Chirashi-Sushi and Miso Soup

## 甘 味 Dessert

本日のデザート  
Dessert of the Day

※米はいずれも国産米を使用しております。We only use rice grown in Japan.  
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蘭

RAN

15,200

先 付 Amuse-Bouche

赤貝雪花和え 菜の花

Ark Shell with Dried Tofu, Canola Flower

酒肴二種 Appetizer

本皮砵巻き酢味噌掛け 紅蓼

白子醤油焼き

Whale Skin-Rolled Daikon Radish with Vinegared Miso, Water Pepper  
Grilled Soft Roe with Soy Sauce

吸 物 Clear Soup

丸玉地吸

焼餅 焼き葱 姫三つ葉 針生姜

Steamed Savory Egg Custard with Softshell Turtle in Clear Soup  
Grilled Rice Cake, Grilled Scallion, Honewort, Shredded Ginger

造替り Sashimi

河豚ぶつ叩き 鉄皮紅白雲酢 白菜

Pufferfish, Pufferfish Skin on Grated Daikon Radish with Vinegar, Chinese Cabbage

蓋 物 Steamed Dish

海老芋

筍 源助大根 金時人参 青味 木の芽

Steamed Taro, Bamboo Shoots, Gensuke Daikon Radish, Carrot, Greens, Japanese Sansho Pepper Leaf

焼 物 Grilled Dish

甘鯛松笠焼 牛蒡胡桃和え

Tilefish, Burdock with Walnuts

食 事 Rice

鯛茶漬け 胡麻餡

針大葉 焼き海苔 山葵 玉霰

Rice in Broth with Seabream, Sesame Seeds Sauce  
Shredded Perilla, Seaweed, Wasabi, Rice Cracker

甘 味 Dessert

水果子

Fruits

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# 椿 TSUBAKI

19,100

## 先 付 Amuse-Bouche

伊勢海老油霜 ナッツ和え  
針野菜 姫三つ葉 叩き木の芽

Japanese Spiny Lobster with Nuts, Shredded Vegetables, Honewort, Chopped Japanese Sansho Pepper Leaf

## 酒 肴 Appetizer

河豚ぶつ炙り 鉄皮紅白雲酢 白菜  
本皮砵巻き酢味噌掛け 紅蓼  
皮蛋土佐和え  
白子醤油焼き  
壬生菜蟹浸し 薄揚げ 麻の実

Seared Pufferfish, Pufferfish Skin on Grated Daikon Radish with Vinegar, Chinese Cabbage  
Whale Skin-Rolled Daikon Radish with Vinegared Miso, Water Pepper  
Century Egg with Dried Bonito Flakes, Grilled Soft Roe with Soy Sauce  
Boiled Potherb Mustard and Crab in Broth, Deep-Fried Tofu, Hemp Seed

## 吸 物 Clear Soup

丸玉地吸

焼餅 焼き葱 姫三つ葉 針生姜

Steamed Savory Egg Custard with Softshell Turtle in Clear Soup  
Grilled Rice Cake, Grilled Scallion, Honewort, Shredded Ginger

## 焼 物 Grilled Dish

甘鯛松笠焼 牛蒡胡桃和え  
Tilefish, Burdock with Walnuts

## 蓋 物 Steamed Dish

海老芋

筍 源助大根 金時人参 青味 木の芽

Steamed Taro, Bamboo Shoots, Gensuke Daikon Radish, Carrot, Greens, Japanese Sansho Pepper Leaf

## 強 肴 Special Dish

黒毛和牛フィレ肉治部煮  
麩 椎茸 芹 山葵

Stewed Wagyu Beef Fillet in Broth  
Wheat Gluten, Shiitake Mushroom, Japanese Parsley, Wasabi

## 食 事 Sushi

握り寿司三種 巻物 止碗

3 Kinds of Sushi and Rolled Sushi, Miso Soup

## 甘 味 Dessert

水果子

Fruits

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# プレミアム和牛会席

Premium Wagyu Kaiseki

37,100

## 先 付 Amuse-Bouche

伊勢海老油霜 ナッツ和え  
針野菜 姫三つ葉 叩き木の芽

Japanese Spiny Lobster with Nuts, Shredded Vegetables, Honewort, Chopped Japanese Sansho Pepper Leaf

## 酒 肴 Appetizer

河豚ぶつ炙り 鉄皮紅白雲酢 白菜  
本皮砵巻き酢味噌掛け 紅蓼  
皮蛋土佐和え  
白子醤油焼き

壬生菜蟹浸し 薄揚げ 麻の実  
Seared Pufferfish, Pufferfish Skin on Grated Daikon Radish with Vinegar, Chinese Cabbage  
Whale Skin-Rolled Daikon Radish with Vinegared Miso, Water Pepper  
Century Egg with Dried Bonito Flakes, Grilled Soft Roe with Soy Sauce  
Boiled Potherb Mustard and Crab in Broth, Deep-Fried Tofu, Hemp Seed

## 吸 物 Clear Soup

丸玉地吸

焼餅 焼き葱 姫三つ葉 針生姜  
Steamed Savory Egg Custard with Softshell Turtle in Clear Soup  
Grilled Rice Cake, Grilled Scallion, Honewort, Shredded Ginger

## 焼 物 Grilled Dish

甘鯛松笠焼 牛蒡胡桃和え  
Tilefish, Burdock with Walnuts

## 蓋 物 Steamed Dish

海老芋  
筍 源助大根 金時人参 青味 木の芽  
Steamed Taro, Bamboo Shoots, Gensuke Daikon Radish, Carrot, Greens, Japanese Sansho Pepper Leaf

## 強 肴 Matsusaka Beef

松阪牛フィレ肉炙り焼き  
焼野菜 山葵 岩塩 玉葱醤油  
Matsusaka Beef Fillet, Grilled Vegetables, Wasabi, Salt, Onion Soy Sauce,

## 食 事 Sushi

握り寿司 止椀  
Sushi, Miso Soup

## 甘 味 Dessert

水菓子  
Fruits

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## 逸品料理 Chef's Recommendation

### 先 付

Appetizers

|                                                                                            |       |
|--------------------------------------------------------------------------------------------|-------|
| 赤貝雪花和え                                                                                     | 1,200 |
| Ark Shell with Dried Tofu                                                                  |       |
| 刺身湯葉                                                                                       | 950   |
| Tofu Skin Sashimi                                                                          |       |
| 野菜のお浸し                                                                                     | 900   |
| Boiled Vegetables in Broth                                                                 |       |
| 鰯酢締め炙り 木の芽霰酢かけ                                                                             | 1,800 |
| Vinegared Herring,<br>Grated Daikon Radish with Vinegar<br>and Japanese Sansho Pepper Leaf |       |
| もずく酢                                                                                       | 950   |
| Seaweed in Vinegar                                                                         |       |
| シーフードサラダ                                                                                   | 2,500 |
| Seafood Salad                                                                              |       |

### 椀 物

Soup

|                       |       |
|-----------------------|-------|
| 本日のお吸物                | 1,130 |
| Clear Soup of the Day |       |
| 味噌椀                   | 500   |
| Miso Soup             |       |

### 造 り

Seafood Sashimi

|                             |       |
|-----------------------------|-------|
| 刺身盛り合わせ 五種                  | 5,800 |
| 5 Kinds of Assorted Sashimi |       |
| 刺身盛り合わせ 七種                  | 7,700 |
| 7 Kinds of Assorted Sashimi |       |

### 煮 物

Simmered Dishes

|                            |       |
|----------------------------|-------|
| 米茄子の鴨炊き                    | 1,500 |
| Simmered Eggplant in Broth |       |
| 海老芋炊き合わせ                   | 2,000 |
| Steamed Taro               |       |

### 温 物

Warm Dishes

|                                      |       |
|--------------------------------------|-------|
| 蟹茶碗蒸し                                | 1,800 |
| Steamed Savory Egg Custard with Crab |       |
| 鯛のしゃぶしゃぶ鍋                            | 3,800 |
| Sea Bream Shabu-Shabu Hot Pot        |       |

|                          |                   |       |
|--------------------------|-------------------|-------|
| 揚 物<br>Deep-fried Dishes | 野菜精進揚げ            | 1,800 |
|                          | Vegetable Tempura |       |
|                          | 盛り合わせ天麩羅          | 3,800 |
|                          | Assorted Tempura  |       |

|                       |                                 |        |
|-----------------------|---------------------------------|--------|
| 焼 物<br>Grilled Dishes | 黒毛和牛サーロインステーキ                   |        |
|                       | Kuroge Wagyu Beef Sirloin Steak |        |
|                       | 100 g                           | 9,200  |
|                       | 150 g                           | 13,750 |
|                       | 黒毛和牛フィレステーキ                     |        |
|                       | Kuroge Wagyu Beef Fillet Steak  |        |
|                       | 100 g                           | 12,500 |
|                       | 150 g                           | 18,750 |
|                       | 甘鯛松笠焼                           | 2,500  |
|                       | Grilled Tilefish                |        |

|                       |                                                |        |
|-----------------------|------------------------------------------------|--------|
| 食 事<br>Rice and Sushi | 御飯                                             | 400    |
|                       | Steamed White Rice                             |        |
|                       | 本日の御飯                                          | 620    |
|                       | Seasoned Rice of the Day                       |        |
|                       | 握り寿司八貫セット                                      | 10,000 |
|                       | 8 Pieces of Sushi                              |        |
|                       | 海宝ちらし                                          | 6,500  |
|                       | (茶碗蒸し 止碗 甘味付き)                                 |        |
|                       | Chirashi-Sushi Set                             |        |
|                       | Steamed Savory Egg Custard, Miso Soup, Dessert |        |

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We only use rice grown in Japan for all our dishes.

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Menu items may be subject to change depending on availability