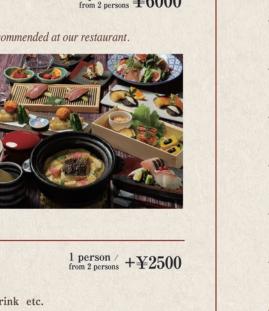
DINNER MENU

♦ Nihonbashi Course $^{1~person~/}_{\text{from 2 persons}} \maltese 6000$ 当店お薦め ニホンバシコース This course lets you enjoy a variety of foods recommended at our restaurant. •5 Assorted Appetizers •2 Assorted Sashimi • Savory Egg Custard • Grilled Spring Mackerel with Soy and Citrus Based Sause •Steamed Shrimp Dumpling • Grilled Miso-marinated Japanese Beef • Seasonal Rice Cooked in Earthenware Pot • Dessert of The Day <Additional> - $^{1~person}_{from~2~persons}$ +\frac{\pm 2500}{} ♦ 2 Hour All-You-Can-Drink



SIGNATURE DISHES ◆ Rolled Japanese-style Omelet Stewed Beef Tendon and Daikon Radish 牛すじ大根 ♦ Sea Urchin Gratin Deep-fried Potato Dumplings じゃが芋餞頭の揚げ出し Fried Octopus and Basil 真蛸とバジルの唐揚げ Potatoes Fried in Shiokara Butter 塩辛バターのフライドボテト Steamed Shrimp Dumpling 海老真丈 Fried Chicken 鶏の唐揚げ 然物·煮物 GRILL & SIMMER Dried AtkA Mackerel

880

970

1740

780

950

900

900

880

1750

2時間飲み放題 Beer, Shochu, Sake, Wine, Cocktail, Soft Drink etc.	
SIDE DISHES	
◆ Sea Bream Dressed in Salt Koji 真鯛の塩麹和え	930
◆ Smoked Daikon Pickle Potato Salad いぶりがっこのポテトサラダ	780
◆ Grilled Mentaiko	680
◆ Sake Lee Cream Dip and クリームディップ	680
◆ Simmered Conger Eel 素穴子	980
◆ Pickled Herring =シンの酢漬け	700
◆ Assorted Japanese-style Pickles 浅漬け盛り合わせ	660
業 SALAD	
◆ Chilled Tomatoes in Roast Sake 煎り酒の冷やしトマト	850
◆ Seasoned Vegetable Salad 香味野菜のサラダ	850
◆ Salad of Japanese Vegetables and Grilled Mackerel with Lime 和野菜と焼き鯖のライムサラダ	860
DELICACIES	
◆ Salted and Fermented Squid Shiokara	790
◆ Crab Butter かに味噌	850
◆ Marinated Firefly Squid	820

ほたるいかの沖漬け

Shark Cartilage in Sour Plum Paste

縞ほっけの一夜干し	
◆ Sangen Pork Teriyaki 三元豚の照り焼き	1300
◆ Charcoal-grilled Japanese Black Beef 黒毛和牛の炭火焼き	3200
◆ Herb-baked Chicken 鶏の香草焼き	1600
◆ Miso-marinated Grilled Black Cod 銀鱈の西京味噌焼き	2630
◆ Simmered Red Bream 金目鯛の煮付	2500
RICE RICE	
◆ Salmon and Broth Over Rice 鮭のだし茶漬け	750
◆ Sea Bream with Salt Koji and Tea Over Rice 鯛の塩麹茶漬け	800
鯛の塩麹茶漬け ◆ Sea Bream and Rice Cooked in Earthenware Pot	800 1cup 2200 2cups 3520
鯛の塩麹茶漬け ◆ Sea Bream and Rice Cooked in Earthenware Pot	lcup 2200
鯛の塩麹茶漬け ◆ Sea Bream and Rice Cooked in Earthenware Pot	lcup 2200
鋼の塩麹茶漬け Sea Bream and Rice Cooked in Earthenware Pot 真鯛の土鍋めし	lcup 2200
鋼の塩麹茶漬け Sea Bream and Rice Cooked in Earthenware Pot 真鯛の土鍋めし DESSERT Seasonal Ice Cream	1cup 2200 2cups 3520
網の塩麹茶漬け Sea Bream and Rice Cooked in Earthenware Pot 真鯛の土鍋めし DESSERT Seasonal Ice Cream 季節のアイス Warabi-mochi (Bracken-starch Dumpling)	1cup 2200 2cups 3520 590

710