

DINNER MENU

◆ Nihonbashi Course

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



1 person /
from 2 persons ¥6000

<Additional>

◆ 2 Hour All-You-Can-Drink

2時間飲み放題

Beer, Shochu, Sake, Wine, Cocktail, Soft Drink etc.

1 person /
from 2 persons +¥2500



SIDE DISHES

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|-------------------------------------|-----|
| ◆ Sea Bream Dressed in Salt Koji | 930 |
| 真鯛の塩麹和え | |
| ◆ Smoked Daikon Pickle Potato Salad | 780 |
| いぶりがっこのポテトサラダ | |
| ◆ Grilled Mentaiko | 680 |
| 炙り明太子 | |
| ◆ Sake Lee Cream Dip | 680 |
| 酒粕クリームディップ | |
| ◆ Simmered Conger Eel | 980 |
| 煮穴子 | |
| ◆ Pickled Herring | 700 |
| ニシンの酢漬け | |
| ◆ Assorted Japanese-style Pickles | 660 |
| 浅漬け盛り合わせ | |



SALAD

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| ◆ Chilled Tomatoes in Roast Sake | 850 |
| 煎り酒の冷やしトマト | |
| ◆ Seasoned Vegetable Salad | 850 |
| 香味野菜のサラダ | |
| ◆ Salad of Japanese Vegetables and Grilled Mackerel with Lime | 860 |
| 和野菜と焼さ鯖のライムサラダ | |



DELICACIES

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|---------------------------------------|-----|
| ◆ Salted and Fermented Squid Shiokara | 790 |
| いかの塩辛 | |
| ◆ Crab Butter | 850 |
| かに味噌 | |
| ◆ Marinated Firefly Squid | 820 |
| ほたるいかの沖漬け | |
| ◆ Shark Cartilage in Sour Plum Paste | 710 |
| 梅水晶 | |



SIGNATURE DISHES

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| ◆ Rolled Japanese-style Omelet | 880 |
| 出し巻き | |
| ◆ Stewed Beef Tendon and Daikon Radish | 970 |
| 牛すじ大根 | |
| ◆ Sea Urchin Gratin | 1740 |
| 雲丹グラタン | |
| ◆ Deep-fried Potato Dumplings | 780 |
| じゃが芋饅頭の揚げ出し | |
| ◆ Fried Octopus and Basil | 950 |
| 真蛸とバジルの唐揚げ | |
| ◆ Potatoes Fried in Shiokara Butter | 900 |
| 塩辛バターのフライドポテト | |
| ◆ Steamed Shrimp Dumpling | 900 |
| 海老真丈 | |
| ◆ Fried Chicken | 880 |
| 鶏の唐揚げ | |



GRILL & SIMMER

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| ◆ Dried AtkA Mackerel | 1750 |
| 鰯ほっけの一夜干し | |
| ◆ Sangen Pork Teriyaki | 1300 |
| 三元豚の照り焼き | |
| ◆ Charcoal-grilled Japanese Black Beef | 3200 |
| 黒毛和牛の炭火焼き | |
| ◆ Herb-baked Chicken | 1600 |
| 鶏の香草焼き | |
| ◆ Miso-marinated Grilled Black Cod | 2630 |
| 銀鱈の西京味噌焼き | |
| ◆ Simmered Red Bream | 2500 |
| 金目鯛の煮付 | |



RICE

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| ◆ Salmon and Broth Over Rice | 750 |
| 鮭のだし茶漬け | |
| ◆ Sea Bream with Salt Koji and Tea Over Rice | 800 |
| 鯛の塩麹茶漬け | |
| ◆ Sea Bream and Rice Cooked in Earthenware Pot | 1cup 2200 |
| 真鯛の土鍋めし | |
| | 2cups 3520 |



DESSERT

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| ◆ Seasonal Ice Cream | 590 |
| 季節のアイス | |
| ◆ Warabi-mochi (Bracken-starch Dumpling) | 550 |
| わらび餅 | |
| ◆ Roasted Green Tea Pudding | 650 |
| ほうじ茶ぶりん | |