

DINNER MENU

◆ Nihonbashi Seasonal Course 1 person / from 2 persons ¥4500

ニホンバシ季節の旬彩コース

This course lets you enjoy a variety of foods recommended at our restaurant.

- Seasonal Tofu and Sesame Salad
- 3 Assorted Appetizers
- Savory Egg Custard
- Miso-marinated Grilled Japanese Butterfish
- Herb-baked Chicken
- Battered and Fried Simmered Conger Eel
- Seasonal Rice Cooked in Earthenware Pot
- Dessert of The Day



<Additional>

◆ 2 Hour All-You-Can-Drink 1 person / from 2 persons +¥2500

2時間飲み放題

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

肴 SIDE DISHES

- ◆ Sea Bream Dressed in Salt Koji 860
真鯛の塩麹和え
- ◆ Smoked Daikon Pickle Potato Salad 760
いぶりがっこのポテトサラダ
- ◆ Pickled Japanese Vegetables 700
和野菜のピクルス
- ◆ Sake Lee Cream Dip 610
酒粕クリームディップ
- ◆ Simmered Conger Eel 950
煮穴子
- ◆ Braised Red Konjac And Celery Salad 600
赤蒟蒻とセロリのきんぴら
- ◆ Assorted Japanese-style Pickles 640
浅漬け盛り合わせ

菜 SALAD

- ◆ Chilled Tomatoes in Roast Sake 750
煎り酒の冷やしトマト
- ◆ Seasoned Vegetable Salad 840
香味野菜のサラダ
- ◆ Salad of Japanese Vegetables and Grilled Mackerel with Lime 860
和野菜と焼き鯖のライムサラダ

珍味 DELICACIES

- ◆ Salted and Fermented Squid Shiokara 720
いかの塩辛
- ◆ Crab Butter 800
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

逸品 SIGNATURE DISHES

- ◆ Rolled Japanese-style Omelet 770
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 720
じゃが芋饅頭の揚げ出し
- ◆ Fried Octopus and Basil 910
真蛸とバジルの唐揚げ
- ◆ Potatoes Fried in Shiokara Butter 770
塩辛バターのフライドポテト
- ◆ Steamed Shrimp Dumpling 880
海老真丈
- ◆ Fried Chicken 860
鶏の唐揚げ

焼き物 GRILL

- ◆ Dried Splendid Alfonsino 1830
金目鯛の一夜干し
- ◆ Sangen Pork Teriyaki 1080
三元豚の照り焼き
- ◆ Charcoal-grilled Japanese Black Beef 2300
黒毛和牛の炭火焼き
- ◆ Herb-baked Chicken 1430
鶏の香草焼き
- ◆ Miso-marinated Grilled Black Cod 2530
銀鱈の西京味噌焼き
- ◆ Charcoal Grilled Seasonal Vegetable 1100
季節野菜の炭火焼き

飯 RICE

- ◆ Salmon and Broth Over Rice 750
鮭のだし茶漬
- ◆ Sea Bream with Salt Koji and Tea Over Rice 800
鯛の塩麹茶漬
- ◆ Sea Bream and Rice Cooked in Earthenware Pot 1cup 1980
真鯛の土鍋めし 2cups 3080

甘味 DESSERT

- ◆ Seasonal Ice Cream 590
季節のアイス
- ◆ Warabi-mochi (Bracken-starch Dumpling) 500
わらび餅
- ◆ Roasted Green Tea Pudding 590
ほうじ茶ぶりん