

# DINNER MENU

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

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

2時間飲み放題

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

1 person / +¥2500  
from 2 persons

## 逸品 SIGNATURE DISHES

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

## 肴 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 炙り明太子 680
- ◆ Sake Lee Cream Dip 酒粕クリームディップ 680
- ◆ Simmered Conger Eel 煮穴子 980
- ◆ Pickled Herring ニシンの酢漬け 700
- ◆ Assorted Japanese-style Pickles 浅漬け盛り合わせ 660

## 菜 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 和野菜と焼さ鯖のライムサラダ 860

## 珍味 DELICACIES

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

## 焼物・煮物 GRILL & SIMMER

- ◆ Dried Atka Mackerel 鱈ほっけの一夜干し 1750
- ◆ 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

## 飯 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
- ◆ Sea Bream and Rice Cooked in Earthenware Pot 真鯛の土鍋めし 1cup 2200  
2cups 3520

## 甘味 DESSERT

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