# Featured Menu

## Sushi



## 1. Futomaki (big roll)

太巻き寿司 Dried gourd, Shiitake mushroom, Japanese parsley, Japanese omelet

¥1,300



#### 2. Grilled pressed sushi

焼き身箱寿司

Grilled fish is mashed with a large knife, pressed into a box shape, and seasoned with sauce

Pike conger (spring and summer only) - \(\frac{\pma}{2},300\) Spanish mackerel (autumn and winter only) - \(\frac{\pma}{2},200\)

Shrimp / thick omelet / white fish (year-round) - \frac{\pma1,300}{}



#### 3. Chirashi

ちらし寿司 ¥1,300

Thin omelet cut into strips over vinegared rice, garnished with shrimp, shiitake mushrooms, tuna, squid and white fish

Selection of fish changes with the season



### 4. Kyozushi (Kyoto style sushi)

京寿司 ¥2,000

Assortment of mackerel sushi, pressed sushi, and futomaki (big roll)



#### 5. Assorted sushi

寿司盛り合わせ

¥1,500

Assortment of pressed sushi, futomaki (big roll), tuna rolls, and nigiri (squid, shrimp, tuna) You can enjoy many kinds of sushi



### 6. Five nigiri / Three tuna rolls

にぎり5貫・鉄火巻き3個

¥2,450

Assortment of sea urchin, squid, tuna, conger eel, sea bream nigiri and three tuna rolls Selection of fish changes with the season



## 7. Six nigiri / Three tuna rolls

にぎり6貫・鉄火巻き3個

¥2,700

Assortment of sea urchin, squid, tuna, conger eel, shrimp, sea bream nigiri and three tuna rolls Selection of fish changes with the season



8. Oke sushi

桶寿司 ¥2,500

Combination of chirashi rice, three nigiri of seasonal fish, and three tuna rolls

# Small rolls



9. Cucumber roll きゅうり巻

¥950

10. Pickled vegetable roll 漬け物巻 Uses sliced pickled radish seasoned with Japanese basil	¥950
11. Squid roll いか巻	¥1,900
12. Conger eel sushi roll 穴子巻き	¥2,000
13. Tuna roll 鉄火巻	¥2,000
14. Eel roll うなぎ巻	¥2,300