

## Featured Menu

### A la carte

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Assorted tempura

天ぷら盛り合わせ

Ten pieces including shrimp, white fish and seasonal vegetables

¥1,440

Assorted sashimi (fresh raw fish sliced into small pieces)

刺身盛り合わせ

Eight kinds of sashimi of the day

¥2,200

Tuna roll

鉄火巻

2 rolls (12 pieces) - ¥1,240

Cucumber roll

きゅうり巻

2 rolls (12 pieces) - ¥700

Sushi roll

巻寿司

Dried gourd, Shiitake mushroom, Japanese parsley, Japanese omelet, Laver seaweed

10 pcs - ¥1,140

### Sushi

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Mackerel sushi

鯖寿司

One portion - ¥2,100



Deluxe nigiri (hand-pressed sushi)

上にぎり

One portion - ¥3,500

Ingredients change daily

The photo is for illustrative purposes only

The above prices do not include tax.

英語



### Deluxe chirashi

上ちらし

One portion - ¥2,200

Various seafood layered on top of sushi rice

Includes different seasonal ingredients depending on the time of year.

Shredded egg, Lotus root, Shiitake mushroom, Salmon roe, Shrimp, Tuna



### Assorted sushi

寿司盛り合わせ

For 3 people - ¥4,320

Combination of nigiri (hand-pressed sushi), roll sushi, inari sushi (fried tofu pouch filled with sushi rice), anago (conger eel) pressed sushi, mackerel sushi and tuna roll



### Nigiri and conger eel set

にぎりと穴子セット

One portion - ¥2,100

Combination of nigiri (hand-pressed sushi) and anago (conger eel) pressed sushi

Nigiri ingredients change daily.



### Futomaki (big roll)

太巻

One portion - ¥1,400

Dried gourd, Shrimp, Conger eel, Egg, Shiitake mushroom, Japanese parsley

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英語



### Children's sushi

お子様寿司

¥1,420

Combination of cucumber roll, tuna roll, tamagoyaki (rolled omelet), chirashi sushi (sushi rice topped with shredded egg, a variety of seafood and other ingredients), inari sushi (fried tofu pouch filled with sushi rice) and seasonal fruit  
Toy included



### Umehachi Kaiseki

¥6,000

#### Appetizer

先付

One seasonal dish

#### Mukouzuke

向付

Sashimi (fresh raw fish sliced into small pieces)

Sea urchin, Tuna, Squid, Sea bream

#### Steamed dish

蒸し物

Seasonal steamed dish

#### Assortment of individually cooked fish, meat and vegetables

炊き合わせ

Simmered sea bream head

#### Sushi

寿司

Three kinds of nigiri (hand-pressed sushi) and a small roll sushi

Nigiri ingredients vary with the season.

#### Fried dish

油物

Tempura

Shrimp, Egg plant, Green chili pepper, Sweet potato

The above prices do not include tax.

英語

### Vinegared dishes

酢の物

The contents vary depending on the season.

### Rice

御飯

Red miso soup and Japanese pickles included

Water shield

### Desserts

デザート

Anmitsu

Agar-agar vegetable gelatin, Brown sugar syrup



## Shikisai Gozen

¥5,000

### Sashimi (fresh raw fish sliced into small pieces)

お造り

Tuna, Sea bream, White trevally

### Assortment of individually cooked fish, meat and vegetables

炊き合わせ

Spring: Bamboo shoots, Summer: Winter melon, Fall and Winter: Daikon radish

Ingredients subject to change

Seasonal vegetables

### Tempura

天ぷら

Shrimp, Egg plant, Green chili pepper, Japanese pumpkin, Sweet potato, Lotus root

### Nigiri (hand-pressed sushi)

にぎり寿司

The contents vary depending on the season.

### Grilled dishes

焼物

Spring: Spanish mackerel, Summer: Amberjack, Fall: Butterfish, Winter: Sablefish

Subject to change

Seasonal fish

The above prices do not include tax.

英語

### Seasonal steamed dish

季節の蒸し物

Spring: Steamed pureed peas, Summer: Steamed minced pike conger, Fall: Steamed glutinous rice and seafood, Winter: Steamed turnip and seafood

Subject to change

### Clear soup

お吸い物

White fish, Yuzu, Yuba tofu, Mizuna greens

### Desserts

デザート

Anmitsu

Agar-agar vegetable gelatin, Brown sugar syrup



## Hanayagi Gozen

¥4,000

### Sashimi (fresh raw fish sliced into small pieces)

お造り

Squid, Sea bream, Tuna

### Small dish

小鉢

Dashimaki tamago (rolled omelet)

Grilled millet gluten with miso paste

Vinegared mozuku seaweed

Roast duck

Shinoda-maki (Meat and vegetables rolled in deep-fried tofu)

### Tempura

天ぷら

Shrimp, Egg plant, Green chili pepper, Japanese pumpkin, Sweet potato, Lotus root

### Temari ball-shaped and chirashi sushi

手まりとちらし寿司

Sea bream, Salmon roe, Seasonal fish

### Assortment of individually cooked fish, meat and vegetables

炊き合わせ

Spring: Bamboo shoots, Summer: Winter melon, Fall and Winter: Daikon radish

Ingredients subject to change

Seasonal vegetables

The above prices do not include tax.

英語

### Noodle dish

麺物

Chilled soba noodles (with concentrated broth)  
Green tea soba noodles (with concentrated broth)

### Small steamed egg custard

ミニ茶碗蒸し

Eel, Ginkgo nuts, Lily bulbs, Chicken

### Red miso soup

赤だし

Water shield



## Umeno Tenshin

¥3,350

### Sashimi (fresh raw fish sliced into small pieces)

お造り

Tuna, Squid, Sea bream

### Small dish

小鉢

Dashimaki tamago (rolled omelet)  
Simmered thick-capped shiitake mushrooms  
Shinoda-maki (Meat and vegetables rolled in deep-fried tofu)  
Grilled millet gluten with miso paste  
One seasonal dish

### Tempura

天ぷら

Shrimp, Green chili pepper, Small eggplant, Japanese pumpkin, Sweet potato

### Temari ball-shaped sushi

手まり寿司

Sea bream, Shrimp, Pike conger, Salmon

### Assortment of individually cooked fish, meat and vegetables

炊き合わせ

Japanese pumpkin tofu or sesame tofu

### Clear soup

お吸い物

White fish paste, Yuba tofu, Mizuna greens, Yuzu

The above prices do not include tax.

英語

Rice  
ご飯



Umeka bento

¥2,860

Sashimi (fresh raw fish sliced into small pieces)

お造り

Squid, Sea bream, Tuna

Assortment of individually cooked fish, meat and vegetables

炊き合わせ

Spring: Bamboo shoots, Summer: Winter melon, Fall and Winter: Daikon radish

Tempura

天ぷら

Shrimp, Egg plant, Sweet potato, Japanese pumpkin

Seasonal small dish

季節の小鉢

Clear soup

お吸い物

White fish paste, Yuba tofu, Mizuna greens, Yuzu

Rice

ご飯

The above prices do not include tax.

英語



## Ajisai bento

¥1,820

### Sashimi (fresh raw fish sliced into small pieces)

お造り

Tuna, Squid

### Small dish

小鉢

Dashimaki tamago (rolled omelet)

Grilled fish fillet

Grilled millet gluten with miso paste

Steamed soybeans

Mozuku seaweed

### Clear soup

お吸い物

White fish paste, Yuba tofu, Mizuna greens, Yuzu

### Rice

ご飯