

Bento



Kobai bento (Ume)
¥3,780

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables

季節の野菜の炊き合わせ

Rolled omelet

出し巻き

Roast duck

鴨ロース

Green plum tempura

青梅の天ぷら

Seasonal simmered seafood

季節の魚介類の炊き合わせ

Kamaboko (minced and steamed fish)

かまぼこ

Seasonal vegetable dish with dressing

季節の野菜の和え物

Rice with whitebait and Japanese pepper

ちりめん山椒ご飯

Clear soup

吸い物

Desserts

デザート

Separate service fee applies.

The above prices include tax.

英語

Kobai bento (Take)

¥4,320

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables

季節の野菜の炊き合わせ

Rolled omelet

出し巻き

Roast duck

鴨コース

Tempura

天ぷら

Shrimp, Seasonal vegetables

Seasonal simmered seafood

季節の魚介類の炊き合わせ

Kamaboko (minced and steamed fish)

かまぼこ

Seasonal vegetable dish with dressing

季節の野菜の和え物

Rice with whitebait and Japanese pepper

ちりめん山椒ご飯

Clear soup

吸い物

Desserts

デザート

Separate service fee applies.

Kobai bento (Matsu)

¥4,860

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables

季節の野菜の炊き合わせ

Rolled omelet

出し巻き

Roast duck

鴨コース

Tempura

天ぷら

Shrimp, Seasonal vegetables

Kamaboko (minced and steamed fish)

かまぼこ

Seasonal vegetable dish with dressing

季節の野菜の和え物

Chawanmushi (steamed savory egg custard)

茶わん蒸し

Shrimp, Seasonal vegetables

Rice with whitebait and Japanese pepper

ちりめん山椒ご飯

Clear soup

吸い物

Desserts

デザート

Seasonal simmered seafood

季節の魚介類の炊き合わせ

Separate service fee applies.

The above prices include tax.

英語

Hakubai bento

¥5,400

Sashimi (fresh raw fish sliced into small pieces)

お造り

Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables

季節の野菜の炊き合わせ

Rolled omelet

出し巻き

Roast duck

鴨コース

Tempura

天ぷら

Shrimp, Seasonal vegetables

Seasonal simmered seafood

季節の魚介類の炊き合わせ

Kamaboko (minced and steamed fish)

かまぼこ

Seasonal vegetable dish with dressing

季節の野菜の和え物

Rice with whitebait and Japanese pepper

ちりめん山椒ご飯

Clear soup

吸い物

Desserts

デザート

Separate service fee applies.

Hakubai bento

¥5,940

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid

A selection of simmered seasonal vegetables

季節の野菜の炊き合わせ

Rolled omelet

出し巻き

Roast duck

鴨コース

Tempura

天ぷら

Shrimp, Seasonal vegetables

Seasonal simmered seafood

季節の魚介類の炊き合わせ

Kamaboko (minced and steamed fish)

かまぼこ

Seasonal vegetable dish with dressing

季節の野菜の和え物

Rice with whitebait and Japanese pepper

ちりめん山椒ご飯

Clear soup

吸い物

Desserts

デザート

Chawanmushi (steamed savory egg custard)

茶わん蒸し

Shrimp, Seasonal vegetables

Separate service fee applies.

The above prices include tax.

英語

Kaiseki cuisine

Mai course

¥7,560

Recommended appetizer of the day

本日のおすすめ付き出し

Seasonal vegetables, Seasonal seafood

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid, Seasonal seafood

Japanese Soup

椀物

Seasonal Japanese soup

Steamed dish

蒸し物

Seasonal steamed vegetable and fish dish

Sushi

寿司

Seasonal seafood sushi

Grilled dishes

焼き物

Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals

Vinegared dishes

酢の物

Seasonal vinegared seafood dish

Rice with flavorings

炊き込みご飯

Seasonal seafood or vegetable rice with flavorings

Miso soup

味噌汁

Japanese pickles

香の物

Fruit

フルーツ

Seasonal fruit or fruit sherbet

The above prices include tax.

英語

**Recommended appetizer of the day**

本日のおすすめ付き出し

Seasonal vegetables, Seasonal seafood

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid, Seasonal seafood

Japanese Soup

椀物

Seasonal Japanese soup

Steamed dish

蒸し物

Seasonal steamed vegetable and fish dish

Sushi

寿司

Seasonal seafood sushi

Grilled dishes

焼き物

Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals

Deep-fried dishes

揚げ物

Tempura

Seasonal seafood, Seasonal fried dish

Vinegared dishes

酢の物

Seasonal vinegared seafood dish

Rice with flavorings

炊き込みご飯

Seasonal seafood or vegetable rice with flavorings

Miso soup

味噌汁

Japanese pickles

香の物

Fruit

フルーツ

Seasonal fruit or fruit sherbet

Ume course

¥10,800

Recommended appetizer of the day

本日のおすすめ付き出し

Seasonal vegetables, Seasonal seafood

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid, Seasonal seafood

Japanese Soup

椀物

Seasonal Japanese soup

Steamed dish

蒸し物

Seasonal steamed vegetable and fish dish

Sushi

寿司

Seasonal seafood sushi

Grilled dishes

焼き物

Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals

Deep-fried dishes

揚げ物

Tempura

Seasonal seafood, Seasonal fried dish

Vinegared dishes

酢の物

Seasonal vinegared seafood dish

Side dishes

一品

One seasonal dish

Rice with flavorings

炊き込みご飯

Seasonal seafood or vegetable rice with flavorings

Miso soup

味噌汁

Japanese pickles

香の物

Fruit

フルーツ

Seasonal fruit or fruit sherbet

An course

¥12,960

Recommended appetizer of the day

本日のおすすめ付き出し

Seasonal vegetables, Seasonal seafood

Sashimi (fresh raw fish sliced into small pieces)

刺身

Tuna, Sea bream, Squid, Seasonal seafood

Japanese Soup

椀物

Seasonal Japanese soup

Steamed dish

蒸し物

Seasonal steamed vegetable and fish dish

Sushi

寿司

Seasonal seafood sushi

Grilled dishes

焼き物

Seasonal fish grilled in Saikyo white miso with mirin and sake, or marinated in yuzu (Japanese citron), soy sauce, mirin and sake on skewers and broiled over hot coals

Deep-fried dishes

揚げ物

Tempura

Seasonal seafood, Seasonal fried dish

Vinegared dishes

酢の物

Seasonal vinegared seafood dish

Side dishes

一品

One seasonal dish

Rice with flavorings

炊き込みご飯

Seasonal seafood or vegetable rice with flavorings

Miso soup

味噌汁

Japanese pickles

香の物

Fruit

フルーツ

Seasonal fruit or fruit sherbet

The above prices include tax.

英語

Sushi



Chirashi

ちらし寿司

¥1,300

Vinegared rice topped with various ingredients
Shrimp, Octopus, Sweet potato, Shredded egg



Assorted sushi

盛り合わせ寿司

¥1,300

Nigiri sushi, sushi roll, pressed sushi, cucumber roll, mackerel sushi, and isomaki roll.
Tuna, Sea bream, Squid



Deluxe assorted sushi

上盛り合わせ寿司

¥1,730

Nigiri sushi, sushi roll, tuna roll, mackerel sushi, and isomaki roll
Tuna, Sea bream, Shrimp, Conger eel



Nigiri (Hand-pressed sushi)

にぎり寿司

¥1,730

Tuna, Sea bream, Squid, Shrimp, Conger eel, Octopus, Salmon roe Gunkan roll

The above prices include tax.

英語



Standard nigiri (hand-pressed) sushi

中にぎり寿司

¥2,700

Ingredients vary with the season.

Medium fatty tuna, Sea bream, Conger eel, Shrimp, Pike conger, White fish, Abalone, Sea urchin Gunkan roll



Deluxe nigiri (hand-pressed) sushi

上にぎり寿司

¥3,780

Ingredients vary with the season.

Medium fatty tuna, Sea bream, White fish, Shrimp, Scallop, Conger eel, Sea urchin Gunkan roll



Tuna roll

鉄火巻

¥1,730

The above prices include tax.

英語

A la carte

Take-out

Mackerel sushi

鯖寿司

serves 2 to 3

1 roll (12 pieces) - ¥3,780

Conger eel sushi

あなご寿司

Sushi of conger eel grilled with sauce and formed into a stick

serves 2 to 3

1 roll (12 pieces) - ¥3,240

Chirimen sansho (dried young sardines and Japanese pepper cooked in soy sauce)

ちりめん山椒

¥1,080

A la carte



Slow-braised cubed pork

豚の角煮

¥1,296



Sashimi

造り

Ingredients vary depending on the price.
The photo is for illustrative purposes only

¥1,080

¥1,620

¥2,160



Tempura

天ぷら

This photo shows Small tempura.

Shrimp, Seasonal vegetables

Small - ¥650

Large - ¥1,400

The above prices include tax.

英語