

# アラカルトメニュー A LA CARTE

突き出し

## APPETIZER - TSUKIDASHI

鮪めた和え <b>Maguro Nuta Ae</b> <i>Marinated Tuna with Miso Paste Sauce</i>	37++	冷奴 <b>Hiyayako</b> <i>Cold Beancurd</i>	23++
山掛け <b>Yamakake</b> <i>Tuna with Grated Japanese Yam</i>	33++	白魚空揚げ <b>Shirauo Karaage</b> <i>Deep Fried White Bait</i>	28++
鴨口ース <b>Kamo Rosu</b> <i>Braised Duck Meat</i>	38++	塩煎り銀杏 <b>Shiro Ginnan</b> <i>Roasted Fresh Ginkgo Nuts</i>	27++
えいひれ <b>Eihire</b> <i>Dried Salted Stingray Fin</i>	49++	納豆 <b>Natto</b> <i>Fermented Soybean</i>	21++
ほうれん草お浸し <b>Horenso Ohitashi</b> <i>Spinach with Light Soy Sauce</i>	21++	枝豆 <b>Edamame</b> <i>Salted Green Soybean</i>	26++
げそ山葵 <b>Ika Geso Wasabi</b> <i>Marinated Squid Leg with Wasabi Mayo</i>	36++	蛸山葵 <b>Tako Wasabi</b> <i>Seasoning Raw Octopus with Wasabi</i>	28++



## SASHIMI - SEASONAL FRESH RAW FISH

鮭 <b>Shake</b> <i>Salmon</i>	68++	鰯 <b>Kizushi (Shime Saba)</b> <i>Spotted Horse Mackerel</i>	62++
甘海老 <b>Amaebi</b> <i>Sweet Shrimp</i>	66++	白鮪 <b>Shiro Maguro</b> <i>White Tuna</i>	61++
はまち <b>Hamachi</b> <i>Yellowtail</i>	114++	蛸 <b>Tako</b> <i>Octopus</i>	70++
赤貝 <b>Akagai</b> <i>Fresh Ark Shell</i>	137++	鮪 <b>Maguro</b> <i>Tuna</i>	81++
縞鰯 <b>Shima Aji</b> <i>Horse Mackerel</i>	118++	とろ <b>Toro</b> <i>Tuna Belly</i>	時価 <b>Jika</b> <i>Market Price</i>
鮭トロ <b>Shake Toro</b> <i>Salmon Belly</i>	68++	勘八 <b>Kanpachi</b> <i>Young Yellowtail</i>	146++
イクラ <b>Ikura</b> <i>Salmon Fish Roe</i>	118++	海胆 <b>Uni</b> <i>Sea Urchin</i>	時価 <b>Jika</b> <i>Market Price</i>
刺身盛合わせ (ハーフ) <b>Sashimi Moriwase</b> <i>Assorted Fish Platter - (Medium)</i>	76++	スペシャル刺身盛合わせ <b>Special Sashimi</b> <i>Chef's Recommended Seasonal Platter</i>	302++
刺身盛合わせ <b>Sashimi Moriwase</b> <i>Assorted Fish Platter - (Large)</i>	142++	ぼたん海老 <b>Botan Ebi</b> <i>Arctic Sweet Shrimp</i>	118++
生おろし山葵 <b>Fresh Grated Wasabi</b> <i>Fresh Grated Wasabi</i>	時価 <b>Jika</b> <i>Market Price</i>	みる貝 <b>Mirugai</b> <i>Giant Clam</i>	127++

FRESH SALAD - **SALADA**

海藻サラダ <b>Kaiso Salada</b> <i>Japanese Seaweed and Green Salad</i>	33++
シーフードサラダ <b>Selection of Seafood with Fresh Salad</b>	42++
アヴォカドサラダ <b>Avocado and Fresh Salad with Sesame Dressing</b>	31++
和風サラダ <b>Wafu Salada</b> <i>Fresh Green Salad with Vinegar</i>	26++

鮭サラダ <b>Shake Salada</b> <i>Fresh Salmon Salad with Vinegar</i>	35++
豆腐サラダ <b>Tofu Salada</b> <i>Japanese Beancurd with Fresh Salad</i>	32++
鮭皮アボカドサラダ <b>Shake Kawa Avocado Salada</b> <i>Crispy Salmon Skin and Avocado Salad</i>	32++

SOUP - **SUIMONO**

椎茸お吸い物 <b>Shiitake Osuimono</b> <i>Shiitake in Clear Soup</i>	18++
鯛澄まし汁 <b>Tai Sumashijiru</b> <i>Clear Soup with Red Snapper</i>	24++

あさり汁 <b>Asari Jiru</b> <i>Miso Soup with Clams</i>	29++
土瓶蒸し <b>Dobin Mushi</b> <i>Clear Seafood Soup served in Pot</i>	33++



## NIMONO - SIMMERED DISHES

肉じゃが  
**Niku Jaga**  
*Stewed Beef with Potato*

34++

茶碗蒸し  
**Chawan Mushi**  
*Egg Custard*

23++

季節野菜煮  
**Kisetsu Yasaini**  
*Seasonal Vegetables*

34++

きんぴら牛蒡  
**Kinpira Gobo**  
*Shredded Burdock Root*

23++

筍土佐煮  
**Takenoko Tosani**  
*Young Bamboo Shoots*

27++

しめじ油揚げ煮物  
**Shimeji Aburaage Ni**  
*Simmered Beancurd Skin*

32++

肉豆腐  
**Niku Tofu**  
*Stewed Beef with Beancurd*

52++

鱸煮付け  
**Suzuki Nitzuke**  
*Sea Bass in Ginger Sauce*

47++

鰯大根  
**Buri Daikon**  
*Yellowtail Head with Radish*

36++

すじ肉煮込み  
**Sujiniku Nikomi**  
*Stewed Beef in Miso Paste*

27++

しぐれ湯豆腐  
**Shigure Yudofu**  
*Hot Pot Tofu served with Ponzu Dip*

58++

あさり酒蒸し  
**Asari Sakamushi**  
*Stewed Clams*

36++

鯖煮付け  
**Saba Nitzuke**  
*Mackerel with Sweet Homemade Sauce*

41++

石狩鍋  
**Ishikari Nabe**  
*Salmon and Vegetables Cook in "Hokkaido" Style*

55++

牛肉トマホーク西京焼き <b>Tomahawk Saikyoyaki</b>	392++
<i>Marinated In White Miso Paste Served with Ponzu Sauce 900g</i>	
鮭塩焼 又は 照り焼 <b>Shake</b>	49++
<i>Salmon with Salt or Teriyaki Sauce</i>	
鯖塩焼き 又は 照り焼 <b>Saba</b>	42++
<i>Mackerel with Salt or Teriyaki Sauce</i>	
秋刀魚塩焼 <b>Sanma Shioyaki</b>	39++
<i>Pike Mackerel with Salt</i>	
ししゃも <b>Shishamo</b>	38++
<i>Pregnant Fish</i>	
銀鱈塩焼 又は 照り焼 <b>Gindara</b>	132++
<i>Cod Fish with Salt or Teriyaki Sauce</i>	
出し巻き玉子 <b>Dashi Maki Tamago</b>	33++
<i>Roll Egg Omelette</i>	
鮭トロ炙り焼き <b>Shake Toro Aburayaki</b>	36++
<i>Salmon Belly with Salt or Teriyaki Sauce</i>	
はまちかま塩焼 又は 照り焼 <b>Hamachi Kama</b>	94++
<i>Yellowtail Fish Head with Salt or Teriyaki Sauce</i>	
鮭兜塩焼 又は 照り焼 <b>Shakekabuto</b>	70++
<i>Salmon Head with Salt or Teriyaki Sauce</i>	
鴨葱串焼き <b>Kamonegi Kushiyaki</b>	36++
<i>Duck Meat Skewer</i>	
和牛網焼き おろしポン酢 <b>Wagyu Amiyaki Oroshi Ponzu</b>	514++
<i>BBQ Wagyu served with Citrus Vinegar Dip</i>	
鶏照焼 <b>Tori Teriyaki</b>	40++
<i>Sliced Chicken Teriyaki</i>	

鶏生姜焼 <b>Tori Shogayaki</b>	39++
<i>Chicken with Ginger Sauce</i>	
牛生姜焼 <b>Gyu Shogayaki</b>	53++
<i>Beef Sirloin with Ginger Sauce</i>	
牛照焼 <b>Gyu Teriyaki</b>	57++
<i>Sliced Beef Teriyaki</i>	
鰻蒲焼 <b>Unagi Kabayaki</b>	69++
<i>Grilled Eel with Sweet Sauce</i>	
はまち塩焼 又は 照り焼 <b>Hamachi</b>	71++
<i>Yellowtail with Salt or Teriyaki Sauce</i>	
烏賊姿山椒焼き <b>Ikasugata Sanshoyaki</b>	72++
<i>Grilled Squid with Teriyaki Sauce</i>	
焼き鳥 <b>Yakitori</b>	18++
<i>Chicken Meat Skewer</i>	
帆立明太子焼き <b>Hotate Mentaikoyaki</b>	37++
<i>Baked Scallop with Fish Roe</i>	
牡蠣の柚子胡椒味噌炒め <b>Kaki Yuzu Koshomiso Itame</b>	49++
<i>Stir-Fried Oyster Citron Pepper Miso Sauce</i>	
鶏肉の柚子胡椒おろしポン酢焼き <b>Toriniku Yuzukosho</b>	36++
<i>Grilled Chicken with Citrus Pepper and Ponzu Sauce</i>	
ホッケ開きおろしポン酢 <b>Hokke Hiraki Oroshi Ponzu Yaki</b>	49++
<i>Grilled Salted Dried Mackerel with Ponzu Dipping</i>	
白鮪の柚子胡椒鉄板焼き <b>Shiro Maguro Yuzukosho Yaki</b>	49++
<i>Pan Fried Seasoning White Tuna with Citrus Juice</i>	

## 揚物

## AGEMONO - DEEP FRIED DISHES

天婦羅盛合わせ <b>Tempura Moriwase</b> <i>Seafood and Vegetables in Batter</i>	61++
海老天婦羅 <b>Ebi Tempura</b> <i>Prawns in Batter</i>	60++
ソフトシェル天婦羅 <b>Soft Shell Crab Tempura</b> <i>Soft Shell Crab in Batter</i>	48++
ししゃも天婦羅 <b>Shishamo Tempura</b> <i>Pregnant Fish in Batter over Ponzu Sauce</i>	40++
牡蠣フライ <b>Kaki Furai</b> <i>Breaded Oysters with Bread Crumbs</i>	66++
鶏唐揚ポン酢 <b>Tori Kara Age Ponzu</b> <i>Sweet and Sour Marinated Fried Chicken</i>	35++
卸しヒレかつ <b>Oroshi Hire Katsu</b> <i>Breaded Beef Cutlet serve with Grated Radish</i>	51++
鮪竜田揚げ <b>Maguro Tatsuta Age</b> <i>Marinated Tuna Coated in Batter</i>	52++

揚げ出し豆腐 <b>Agedashi Tofu</b> <i>Beancurd with Dashi Sauce</i>	26++
鶏唐揚 <b>Tori Karaage</b> <i>Fried Chicken Cutlets</i>	33++
掻き揚げ <b>Kakiage</b> <i>Assorted Shredded Vegetables</i>	36++
穴子天婦羅 <b>Anago Tempura</b> <i>Deep Fried Sea Eel in Batter</i>	57++
鱈天婦羅 <b>Kisu Tempura</b> <i>Smelt Whiting Fish in Batter</i>	43++
餅と茄子揚げ出し <b>Mochi Nasu Agedashi</b> <i>Fried Rice Cake and Eggplant in Batter</i>	29++
はまち竜田揚げ <b>Hamachi Tatsuta Age</b> <i>Marinated Yellowtail Coated in Batter</i>	35++

## 酢物

## SUNOMONO - VINEGAR DISHES

蛸酢 <b>Tako Su</b> <i>Octopus with Vinegar</i>	29++
うざく <b>Uzaku</b> <i>Eel with Vinegar</i>	32++

もずく酢 <b>Mozuku Su</b> <i>Seaweed with Vinegar</i>	24++
酢の物盛合わせ <b>Sunomono Moriwase</b> <i>Assorted Seafood with Vinegar</i>	33++

CHOICE OF UDON OR SOBA NOODLES - **MENRUI**

麺類

きつねうどん 又は 蕎麦 <b>Kitsune Udon Matawa Soba</b> <i>Sweet Beancurd Skin in Hot Broth</i>	40++	茸稻庭うどん <b>Kinoko Inaniwa Udon</b> <i>Thin White Noodles with Assorted Mushroom</i>	49++
鍋焼きうどん <b>Nabeyaki Udon</b> <i>Wheat Noodles served in Clay Pot</i>	53++	ざるうどん 又は 蕎麦 <b>Zaru Udon Matawa Soba</b> <i>Cold Buckwheat Noodles</i>	40++
茶蕎麦 <b>Cha Soba</b> <i>Cold Green Tea Flavoured Noodles</i>	45++	すき焼きうどん <b>Sukiyaki Udon</b> <i>Thick White Noodles cooked with Vegetables</i>	46++
天婦羅うどん 又は 蕎麦 <b>Tempura Udon Matawa Soba</b> <i>Prawn Tempura in Hot Broth</i>	45++	明太子うどん <b>Mentaiko Udon</b> <i>Chilled Seasoning Udon with Cod Fish Roe</i>	43++
肉うどん 又は 蕎麦 <b>Niku Udon Matawa Soba</b> <i>Sliced Beef Noodles in Hot Broth</i>	45++	梅納豆うどん <b>Ume Natto Udon</b> <i>Chilled Udon Served with Japanese Plum and Fermented Soy Bean Topping</i>	39++
鴨南蛮うどん 又は 蕎麦 <b>Kamonanban Udon Matawa Soba</b> <i>Duck Meat Noodles in Hot Broth</i>	45++	味噌カレー煮込みうどん <b>Miso Curry Nikomi Udon</b> <i>Miso Curry Flavor Udon Served Hot</i>	40++
鯛蕎麦 <b>Tai Soba</b> <i>Wheat with Red Snapper in Broth</i>	43++	鴨せいろ蕎麦 <b>Kamo Seiro Soba</b> <i>Cold Buckwheat Served with Hot Duck Dipping Sauce</i>	30++
天ざるうどん 又は 蕎麦 <b>Tenzaru Udon Matawa Soba</b> <i>Cold Noodles with Tempura</i>	45++	冷し田舎蕎麦 <b>Hiyashi Inaka Soba</b> <i>Cold Buckwheat Served with Assorted Toppings</i>	33++
山菜うどん 又は 蕎麦 <b>Sansai Udon Matawa Soba</b> <i>Japanese Mountain Green in Hot Broth</i>	40++		



## GOHANMONO - RICE DISHES

鮭雑炊 <b>Shake Zousui</b> <i>Salmon Porridge</i>	32++
海老雑炊 <b>Ebi Zousui</b> <i>Prawn Porridge</i>	34++
茸玉子雑炊 <b>Kinoko Tamago Zousui</b> <i>Mushroom Porridge</i>	30++
鮭おにぎり <b>Shake Onigiri</b> <i>Salmon Rice Ball</i>	25++
鮭茶漬 <b>Shake Chazuke</b> <i>Salmon Rice Soup</i>	25++
鰻茶漬 <b>Unagi Chazuke</b> <i>Eel in Rice Broth</i>	46++
梅おにぎり <b>Ume Onigiri</b> <i>Plum Rice Ball</i>	16++

梅茶漬 <b>Ume Chazuke</b> <i>Sour Plum Rice Soup</i>	24++
ビーフカレー又はチキンカレーライス <b>Japanese Curry Rice</b> <i>Beef or Chicken Curry Rice</i>	59++
鰻せいろ <b>Unagi Seiro</b> <i>Eel, Vegetables and Julienne served on Rice</i>	59++
牡蠣天丼 <b>Kaki Ten Don</b> <i>Oyster in Batter served on Rice</i>	47++
木の葉丼 <b>Konoha Don</b> <i>Fishcake and Vegetables Cooked with Egg Served on Rice</i>	30++
鰻天丼 <b>Unagi Tem Don</b> <i>Eel and Prawn in Batter Served on Rice</i>	76++



## KAISEKI RYORI MENU - CHEFS' SIGNATURE SET DINNER 234++

Please request for the Chef's Signature Set  
from our associates.



# 寿司メニュー SUSHI MENU

盛り合わせ

## ASSORTED SUSHI - SUSHI MORIAWASE

富士  
**Fuji**  
*Assorted Superior Platter*

154++

箱根  
**Hakone**  
*Assorted Deluxe Platter*

119++

寿司アラカルト

## 2 PCS PER SERVING - NIGIRI SUSHI

とろ  
**Toro**  
*Tuna Belly*

59++

穴子  
**Anago**  
*Sea Eel*

34++

鰻  
**Unagi**  
*Fresh Water Eel*

41++

鮪  
**Maguro**  
*Tuna*

34++

海胆  
**Uni**  
*Sea Urchin Roe*

時価  
**Jika**  
*Market Price*

はまち  
**Hamachi**  
*Yellowtail*

48++

赤貝  
**Akagai**  
*Ark Shell*

33++

鮭  
**Shake**  
*Salmon*

38++

とび子  
**Tobiko**  
*Fish Roe*

30++

海老  
**Ebi**  
*Prawn*

32++

玉子  
**Tamago**  
*Sweet Egg*

29++

鱸  
**Suzuki**  
*Sea Bass*

29++

いくら  
**Ikura**  
*Salmon Fish Roe*

57++

白鮪  
**Shiro Maguro**  
*White Tuna*

37++

勘八  
**Kanpachi**  
*Young Yellowtail*

51++

縞鯔  
**Shima Aji**  
*Horse Mackerel*

40++



## MAKIMONO & TEMAKI - SUSHI ROLL & HAND ROLL

鮭皮巻き <b>Shake Kawa Maki</b> <i>Crispy Salmon Skin Roll</i>	42++	梅納豆巻 <b>Ume Natto Maki</b> <i>Fermented Soy Beans Roll with Japanese Plum</i>	25++
鰻巻 <b>Unagi Maki</b> <i>Grilled Eel Roll</i>	54++	鯛青紫蘇巻 <b>Tai Ao Shiso Maki</b> <i>Sea bream and Spicy Shiso Roll</i>	22++
鉄火巻 <b>Tekka Maki</b> <i>Tuna Roll</i>	20++	カリフォルニア手巻 <b>California Temaki</b> <i>California Hand Roll</i>	22++
かっぱ巻 <b>Kappa Maki</b> <i>Cucumber Roll</i>	20++	鰻手巻 <b>Unagi Temaki</b> <i>Grilled Eel Hand Roll</i>	29++
納豆巻 <b>Natto Maki</b> <i>Fermented Soybean Roll</i>	20++	鮭皮手巻き <b>Shake Kawa Temaki</b> <i>Salmon Skin Hand Roll</i>	27++
ねぎとろ巻 <b>Negitoro Maki</b> <i>Tuna Belly</i>	53++	海老天婦羅手巻き <b>Ebi Tempura Temaki</b> <i>Prawn Tempura Hand Roll</i>	26++
スパイシーマグロ巻 <b>Spicy Maguro Maki</b> <i>Spicy Tuna Roll</i>	48++	鮭いくら手巻き <b>Shake Ikura Temaki</b> <i>Salmon and Salmon Roe Hand Roll</i>	26++
烏賊紫蘇巻 <b>Ika Shiso Maki</b> <i>Squid Roll with Japanese Basil</i>	24++	鯖手巻き <b>Maguro Temaki</b> <i>Tuna Hand Roll</i>	26++
ソフトシェルクラブ巻 <b>Soft Shell Crab Maki</b> <i>Crispy Soft Shell Crab Roll</i>	42++	葱トロ手巻き <b>Negitoro Temaki</b> <i>Tuna Belly and Spring Onion Hand Roll</i>	48++
裏巻 <b>Ura Maki</b> <i>California Roll</i>	30++	鮭手巻 <b>Shake Temaki</b> <i>Salmon Hand Roll</i>	26++
シーフードサラダ巻 <b>Seafood Salada Maki</b> <i>Seafood Salad Roll</i>	61++	鉄火丼 <b>Tekka Don</b> <i>Fresh Tuna served on Rice</i>	88++
海老天婦羅巻き <b>Ebi Tempura Maki</b> <i>Prawn Tempura Roll</i>	43++	鯖漬け丼 <b>Maguro Zukedon</b> <i>Marinated Tuna served on Sushi Rice</i>	63++
鮭巻 <b>Shake Maki</b> <i>Salmon Roll</i>	21++	鯖アボカド丼 <b>Maguro Avocado Don</b> <i>Fresh Tuna and Avocado Served Over Rice</i>	55++
鰻 鮭皮巻き <b>Unagi Shake Kawa Maki</b> <i>Eel and Salmon Skin Roll</i>	52++	はまち漬け丼 <b>Hamachi Zukedon</b> <i>Marinated Yellowtail Served Over Rice</i>	62++
柴漬巻き <b>Shibazuke Maki</b> <i>Japanese Pickles Roll</i>	21++		

# 鉄板焼メニュー TEPPANYAKI MENU

ステーキコース

## SUTEKI SETO STEAK COURSE SET 212++

小鉢  
**Kobachi**  
*Chef's Appetizer*

お刺身  
**Osashimi**  
*Assorted Raw Fish*

茶碗蒸し  
**Chawanmushi**  
*Steamed Egg Custard*

サラダ  
**Salada**  
*Green Salad*

牛ヒレ  
**Gyu Hire**  
*Beef Tenderloin*

温野菜  
**Onyasai**  
*Fried Mixed Vegetables*

ニンニク炒飯  
**Ninniku Chahan**  
*Garlic Fried Rice*

味噌汁  
**Miso Shiru**  
*Miso Soup*

果物 又は アイスクリーム  
**Kudamono Matawa Ice Kurim**  
*Fruits or Ice Cream*

海鮮コース

## KAISEN SETO SEAFOOD COURSE SET 213++

小鉢  
**Kobachi**  
*Chef's Appetizer*

お刺身  
**Osashimi**  
*Assorted Raw Fish*

茶碗蒸し  
**Chawanmushi**  
*Steamed Egg Custard*

サラダ  
**Salada**  
*Green Salad*

海鮮  
**Kaisen**  
*Prawn, Salmon, Scallop*

温野菜  
**Onyasai**  
*Fried Mixed Vegetables*

ニンニク炒飯  
**Ninniku Chahan**  
*Garlic Fried Rice*

味噌汁  
**Miso Shiru**  
*Miso Soup*

果物 又は アイスクリーム  
**Kudamono Matawa Ice Kurim**  
*Fruits or Ice Cream*

# アラカルト TEPPANYAKI A LA CARTE



お肉

## ONIKU - MEAT

牛肉トマホーク鉄板焼き  
Tomahawk  
900g

382++

牛ヒレ  
Gyu Hire  
Beef Tenderloin

113++

牛ロース  
Gyu Rosu  
Beef Sirloin

73++

牛たん  
Gyu Tan  
Ox Tongue

58++

ラム  
Ramu  
Lamb

77++

若鶏  
Wakadori  
Chicken

43++

黒毛和牛  
Australian Wa-Gyu  
220g

時価  
Jika  
Market Price



海鮮

## KAISEN - SEAFOOD

海老  
Ebi  
Prawn

99++

鮭  
Shake  
Salmon

68++

牡蠣  
Kaki  
Fresh Oyster

64.++

帆立  
Hotate  
Scallop

79++

烏賊  
Ika  
Squid

64++

銀鱈  
Gindara  
Cod Fish

127++

温野菜

FRIED VEGETABLES - **ON YASAI**

ほうれん草 <b>Horenso</b> <i>Spinach</i>	26++	えのき <b>Enoki</b> <i>Straw Mushroom</i>	31++
アスパラガス <b>Asuparagasu</b> <i>Asparagus</i>	29++	椎茸 <b>Shiitake</b> <i>Black Mushroom</i>	30++
もやし <b>Moyashi</b> <i>Bean Sprouts</i>	26++	野菜いため <b>Yasai Itame</b> <i>Fried Mixed Vegetables</i>	33++
しめじ <b>Shimeji</b> <i>Oyster Mushroom</i>	34++		

焼き飯

FRIED RICE - **YAKIMESHI**

鶏炒飯 <b>Tori</b> <i>Chicken</i>	20++	海老炒飯 <b>Ebi</b> <i>Prawn</i>	24++
ニンニク炒飯 <b>Ninniku</b> <i>Garlic</i>	22++	焼うどん <b>Yaki Udon</b> <i>Fried Udon with Seafood and Vegetables</i>	39++

デザートメニュー

DESSERTS

安倍川餅 Abekawa Mochi	19++
<i>Glutinous Rice Cake Coated with Red Bean Flakes</i>	
ぜんざい Zenzai	20++
<i>Grilled Glutinous Rice Cake with Red Bean Paste</i>	
求肥餅アイスクリーム Gyuhhi Mochi Ice Cream	26++
<i>Glutinous Rice Dumplings with Vanilla Ice Cream</i>	
大福餅 Daifuku Mochi	18++
<i>Glutinous Rice Cake with Red Bean Filling</i>	
チョコレート、ストロベリー & バニラ A choice of Strawberry, Vanilla or Chocolate Ice Cream	15++

マンゴ- Mango or Mango with Seasonal Local Fruits	時価 Jika <i>Market Price</i>
抹茶アイスクリーム Macha	22++
<i>Green Tea Ice Cream</i>	
モナカアイスクリーム Monaka Ice Cream	19++
<i>Vanilla Ice Cream</i>	
季節の果物 Kisetsu Kudamono	時価 Jika <i>Market Price</i>
<i>Seasonal Local Fruits Platter</i>	
黒胡麻アイスクリーム Kurogoma	34++
<i>Black Sesame Ice Cream</i>	

ホットビバレッジ

HOT BEVERAGES

フレッシュブレンドコーヒー Freshly Brewed Coffee	23++
エスプレッソ Espresso	23++

カプチーノ Cappuccino	23++
カフェ・ラッテ Café de Latte	23++