

# ランチアラカルトメニュー A LA CARTE

突き出し

## APPETIZERS - **TSUKIDASHI**

冷奴 Hiyayakko <i>Cold Bean curd</i>	23++
納豆 Natto <i>Fermented Soybean</i>	21++
鴨ロース Kamo Rosu <i>Braised Duck Meat</i>	38++
枝豆 Edamame <i>Salted Green Soybean</i>	26++
塩煎り銀杏 Shiro Ginnan <i>Roasted Ginkgo Nuts</i>	27++
白魚空揚げ Shirauo Karaage <i>Deep Fried White Bait</i>	28++
ほうれん草お浸し Horenso Ohitashi <i>Spinach with Light Soy Sauce</i>	21++

えいひれ Eihire <i>Dried Salted Stingray Fin</i>	49++
鮪めた和え Maguro Nuta Ae <i>Marinated Tuna with Miso Paste Sauce</i>	37++
山掛け Yamakake <i>Tuna with Grated Japanese Yam</i>	33++
蛸山葵 Tako Wasabi <i>Seasoning Raw Octopus with Wasabi</i>	28++
げそ山葵 Ika Geso Wasabi <i>Marinated Squid Leg with Wasabi Mayo</i>	36++
山芋と胡瓜梅肉和え Yamaimo Kyuri Bainiku-Ae <i>Grated Japanese Mountain Yam with Salty Plum</i>	23++



## SASHIMI - SEASONAL FRESH RAW FISH

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

サラダ

FRESH SALAD - **SALADA**

海藻サラダ Kaiso Salada <i>Japanese Seaweed and Green Salad</i>	33++
シーフードサラダ Seafood Salada <i>Selection of Seafood with Green Salad</i>	42++
アヴォカドサラダ Avocado Salada <i>Avocado and Fresh Salad with Sesame Dressing</i>	31++
和風サラダ Wafu Salada <i>Fresh Green Salad with Vinegar Dressing</i>	26++
鮭サラダ Shake Salada <i>Fresh Salmon Salad with Vinegar Dressing</i>	35++

豆腐サラダ Tofu Salada <i>Japanese Bean curd with Fresh Salad</i>	32++
大根と豆苗梅風味サラダ Daikon to Tōmyō Ume Fūmi Salada <i>White Radish and Salted Plum Salad</i>	28++
鮭皮アボカドサラダ Shake Kawa Avocado Salada <i>Crispy Salmon Skin and Avocado Salad</i>	35++

吸い物

SOUP - **SUIMONO**

あさり汁 Asari Jiru <i>Miso Soup with Clams</i>	29++
土瓶蒸し Dobin Mushi <i>Clear Seafood Soup served in Pot</i>	33++
椎茸お吸い物 Shiitake Osuimono <i>Shiitake in Clear Soup</i>	18++

鯛澄まし汁 Tai Sumashijiru <i>Clear Soup with Red Snapper</i>	24++
なめこ汁 Nameko Jiru <i>Clustered Mushroom Soup</i>	19++



## NIMONO - SIMMERED DISHES

鯖煮付け Saba Nitzuke <i>Mackerel with Sweet Homemade Sauce</i>	41++	肉豆腐 Niku Tofu <i>Stewed Beef with Bean curd</i>	52++
石狩鍋 Ishikari Nabe <i>Salmon and Vegetables cook in "Hokkaido" Style</i>	55++	鱸煮付け Suzuki Nitzuke <i>Sea Bass in Ginger Sauce</i>	47++
肉じゃが Niku Jaga <i>Stewed Beef with Potato</i>	34++	鰯大根 Buri Daikon <i>Yellowtail Head with Radish</i>	36++
茶碗蒸し Chawan Mushi <i>Egg Custard</i>	23++	すじ肉煮込み Sujiniku Nikomi <i>Stewed Beef in Miso Paste</i>	27++
季節野菜煮 Kisetsu Yasaini <i>Seasonal Vegetables</i>	34++	しぐれ湯豆腐 Shigure Yudofu <i>Hot Pot Tofu served with Ponzu Dip</i>	58++
きんぴら牛蒡 Kinpira Gobo <i>Shredded Burdock Root</i>	23++	あさり酒蒸し Asari Sakamushi <i>Stewed Clams</i>	36++
筍土佐煮 Takenoko Tosani <i>Young Bamboo Shoots</i>	27++	はまちおろ蒸し Hamachi Oroshi Mushi <i>Lightly Broiled Yellowtail</i>	70++
しめじ油揚げ煮物 Shimeji Aburaage Ni <i>Simmered Bean curd Skin</i>	32++		

## GRILLED DISHES - YAKIMONO

鮭塩焼 又は 照り焼 Shake Salmon with Salt or Teriyaki Sauce	49++	はまち塩焼 又は 照り焼 Hamachi Yellowtail with Salt or Teriyaki Sauce	71++
鯖塩焼き 又は 照り焼 Saba Mackerel with Salt or Teriyaki Sauce	42++	烏賊姿山椒焼き Ikasugata Sanshoyaki Grilled Squid with Teriyaki Sauce	72++
秋刀魚塩焼 Sanma Shioyaki Pike Mackerel with Salt	39++	焼き鳥 Yakitori Chicken Meat Skewer	18++
ししゃも Shishamo Pregnant Fish	38++	帆立明太子焼き Hotate Mentaikoyaki Baked Scallop with Fish Roe	37++
銀鱈塩焼 又は 照り焼 Gindara Cod Fish with Salt or Teriyaki Sauce	132++	鮭開きおろしポン酢 Aji Hiraki Oroshi Ponzu Salted Horse Mackerel	38++
出し巻き玉子 Dashi Maki Tamago Roll Japanese Egg Omelet	33++	ラム肉スタミナ網焼き Ramu Niku Amiyaki Grilled BBQ Lamb	60++
鮭トロ炙り焼き Shake Toro Aburayaki Salmon Belly with Salt or Teriyaki Sauce	36++	焼き山芋ポン酢 Yaki Yamaimo Ponzu Japanese Mountain Yam with Ponzu Dipping	35++
鮭兜塩焼 又は 照り焼 Shakekabuto Salmon Head with Salt or Teriyaki Sauce	70++	牛肉トマホーク西京焼き Tomahawk Saikyouyaki Marinated In White Miso Paste Served with Ponzu Sauce goog	392++
鴨葱串焼き Kamonegi Kushiyaki Duck Meat Skewer	36++	牡蠣の柚子胡椒味噌炒め Kaki Yuzu Koshomiso Itame Stir-Fried Oyster Citrus, Pepper and Miso Sauce	49++
和牛網焼き おろしポン酢 Wagyu Amiyaki Oroshi Ponzu BBQ Wagyu served with Citrus Vinegar Dip	514++	鶏肉の柚子胡椒おろしポン酢焼き Toriniku Yuzukosho Oroshi Ponzu Yaki Grilled Chicken with Citrus, Pepper and Ponzu Sauce	36++
鶏照焼 Tori Teriyaki Chicken Teriyaki Fillet	40++	ホッケ開きおろしポン酢 Hokke Hiraki Oroshi Ponzu Yaki Grilled Salted Dried Mackerel with Ponzu Dipping	49++
鶏生姜焼 Tori Shogayaki Chicken with Ginger Sauce	39++	白鮭の柚子胡椒鉄板焼き Shiro Maguro Yuzukosho Yaki Pan Fried Seasoning White Tuna with Citrus Juice	49++
牛生姜焼 Gyu Shogayaki Beef Sirloin with Ginger Sauce	53++	はまちかま塩焼 又は 照り焼 Hamachi Kama Yellowtail Fish Head with Salt or Teriyaki Sauce	時価 Market Price
牛照焼 Gyu Teriyaki Beef Teriyaki Fillet	57++		
鰻蒲焼 Unagi Kabayaki Grilled Eel with Sweet Sauce	69++		

## 揚物

## AGEMONO - DEEP FRIED DISHES

天婦羅盛合わせ Tempura Moriwase <i>Seafood and Vegetables in Batter</i>	61++
海老天婦羅 Ebi Tempura <i>Prawns in Batter</i>	60+
鶏唐揚 Tori Karaage <i>Fried Chicken Cutlets</i>	33++
ソフトシェル天婦羅 Soft Shell Tempura <i>Soft Shell Crab in Batter</i>	48++
揚げ出し豆腐 Agedashi Tofu <i>Bean curd with Dashi Sauce</i>	26++
牡蠣フライ Kaki Furai <i>Breaded Oyster with Bread Crumbs</i>	66++
卸しヒレかつ Oroshi Hire Katsu <i>Breaded Beef Cutlet serve with Grated Radish</i>	51++
ししゃも天婦羅 Shishamo Tempura <i>Pregnant Fish in Batter over Ponzu Sauce</i>	40++

鮪竜田揚げ Maguro Tatsuta Age <i>Fried Marinated Tuna Sliced</i>	52++
鶏唐揚ポン酢 Tori Kara Age Ponzu <i>Sweet and Sour Marinated Fried Chicken</i>	35++
搔き揚げ Kakiage <i>Assorted Shredded Vegetables</i>	36++
鱈天婦羅 Kisu Tempura <i>Smelt Whiting Fish in Batter</i>	43++
餅と茄子揚げ出し Mochi Nasu Agedashi <i>Fried Rice Cake and Eggplant in Batter</i>	29++
はまち竜田揚げ Hamachi Tatsuta Age <i>Marinated Yellowtail Coated in Batter</i>	35++
烏賊リングフライ Ika Ringu Furai <i>Fried Squid Coated in Bread Crumb</i>	45++
白鮪梅紫蘇揚げ Shiro Maguro Ume Shiso-age <i>White Tuna Coating in Shiso Flakes</i>	48++

## 酢の物

## VINEGAR DISHES - SUNOMONO

蛸酢 Tako Su <i>Octopus with Vinegar</i>	29++
うざく Uzaku <i>Eel with Vinegar</i>	32++
若布きゅうり酢 Wakame Kyuri Su <i>Japanese Seaweed and Cucumber with Vinegar</i>	24++

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

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

<p>きつねうどん 又は 蕎麦 Kitsune Udon Matawa Soba <i>Sweet Bean curd Skin in Hot Broth</i></p>	40++	<p>山菜うどん 又は 蕎麦 Sansai Udon Matawa Soba <i>Japanese Mountain Green in Hot Broth</i></p>	40++
<p>鍋焼きうどん Nabeyaki Udon <i>Wheat Noodles served in Clay Pot</i></p>	53++	<p>茸稲庭うどん Kinoko Inaniwa Udon <i>Thin White Noodles with Assorted Mushroom</i></p>	49++
<p>茶蕎麦 Cha Soba <i>Cold Green Tea Flavored Noodles</i></p>	45++	<p>ざるうどん 又は 蕎麦 Zaru Udon Matawa Soba <i>Cold Buckwheat Noodles</i></p>	40++
<p>天婦羅うどん 又は 蕎麦 Tempura Udon Matawa Soba <i>Prawn Tempura in Hot Broth</i></p>	45++	<p>すき焼きうどん Sukiyaki Udon <i>Thick White Noodles cooked with Beef and Vegetables</i></p>	46++
<p>肉うどん 又は 蕎麦 Niku Udon Matawa Soba <i>Sliced Beef Noodles in Hot Broth</i></p>	45++	<p>和風冷麺 Wafū Reimen <i>Thin Wheat Noodles in Broth</i></p>	39++
<p>鴨南蛮うどん 又は 蕎麦 Kamonanban Udon Matawa Soba <i>Duck Meat Noodles in Hot Broth</i></p>	45++	<p>特選湖月うどん Tokusen Kogetsu Udon <i>Chef's Specialty Udon</i></p>	42++
<p>牡蠣南蛮蕎麦 Kaki Nanban Soba <i>Wheat Noodles with Oyster in Broth</i></p>	43++	<p>明太子うどん Mentaiko Udon <i>Chilled Seasoning Udon with Cod Fish Roe</i></p>	43++
<p>鯛蕎麦 Tai Soba <i>Wheat Noodles with Red Snapper in Broth</i></p>	43++	<p>味噌カレー煮込みうどん Miso Curry Nikomi Udon <i>Miso Curry Flavor Udon Served Hot</i></p>	40++
<p>天ざるうどん 又は 蕎麦 Tenzaru Udon Matawa Soba <i>Cold Noodles with Tempura</i></p>	45++	<p>鴨せいろ蕎麦 Kamo Seiro Soba <i>Cold Buckwheat Served with Hot Duck Dipping Sauce</i></p>	30++
<p>冷し素麺 Hiyashi Soumen <i>Cold Thin White Noodles with Dipping Sauce</i></p>	35++	<p>冷し田舎蕎麦 Hiyashi Inaka Soba <i>Cold Buckwheat Served with Assorted Toppings</i></p>	33++

御飯物

GOHANMONO - RICE DISHES

鮭雑炊 Shake Zousui <i>Salmon Porridge</i>	32++	ビーフカレー又はチキンカレーライス Japanese Curry Rice <i>Beef or Chicken Curry Rice</i>	59++
海老雑炊 Ebi Zousui <i>Prawn Porridge</i>	34++	鰻せいろ Unagi Seiro <i>Eel and Julienne Vegetables served on Rice</i>	59++
茸玉子雑炊 Kinoko Tamago Zousui <i>Mushroom Porridge</i>	30++	梅おにぎり Ume Onigiri <i>Plum Rice Ball</i>	16++
玉子雑炊 Tamago Zousui <i>Egg Porridge</i>	24++	牛焼肉丼 Gyu Yakiniku Don <i>Grilled Beef and Vegetables served Over Rice</i>	59++
鮭おにぎり Shake Onigiri <i>Salmon Rice Ball</i>	25++	鰻玉丼 Una Tama Don <i>Grilled Eel, Egg, Onions and Mushrooms served Over Rice</i>	62++
牡蠣天丼 Kaki Ten Don <i>Oyster in Batter served on Rice</i>	47++	鰻天丼 Una Tem Don <i>Eel and Prawn in Batter Served on Rice</i>	76++
鮭茶漬 Shake Chazuke <i>Salmon with Rice Broth</i>	25++	木の葉丼 Konoha Don <i>Fishcake and Vegetables Cooked with Egg Served on Rice</i>	30++
鰻茶漬 Unagi Chazuke <i>Eel with Rice Broth</i>	46++		
梅茶漬 Ume Chazuke <i>Sour Plum with Rice Broth</i>	24++		

シェフおまかせコース

OMAKASE 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**

箱根  
**Hakone**  
*Assorted Deluxe Platter*

119++

富士  
**Fuji**  
*Assorted Superior Platter*

154++

寿司アラカルト

## 2 PCS PER SERVING - **NIGIRI SUSHI**

とろ  
**Toro**  
*Tuna Belly*

59++

×鯖  
**Shime Saba**  
*Vinegar Mackerel*

40++

鰻  
**Unagi**  
*Fresh Water Eel*

41++

赤貝  
**Akagai**  
*Ark Shell*

33++

とび子  
**Tobiko**  
*Fish Roe*

30++

玉子  
**Tamago**  
*Sweet Egg*

29++

いくら  
**Ikura**  
*Salmon Fish Roe*

57++

勘八  
**Kanpachi**  
*Young Yellowtail*

51++

甘海老  
**Amaebi**  
*Arctic Shrimp*

34++

鮪  
**Maguro**  
*Tuna*

34++

蛸  
**Tako**  
*Octopus*

29++

はまち  
**Hamachi**  
*Yellowtail*

48++

鮭  
**Shake**  
*Salmon*

38++

海老  
**Ebi**  
*Prawn*

32++

帆立  
**Hotate**  
*Scallop*

34++

鱸  
**Suzuki**  
*Sea Bass*

29++

白鮪  
**Shiro Maguro**  
*White Tuna*

37++

縞鯔  
**Shima Aji**  
*Horse Mackerel*

40++

北寄貝  
**Hokkigai**  
*Surf Clam*

34++

炙りとろ握り寿司  
**Aburi Toro**  
*Fatty Tuna Belly*

60++

海胆  
**Uni**  
*Sea Urchin Roe*

時価  
Market Price



## MAKIMONO & TEMAKI - SUSHI ROLL & HAND ROLL

鮭皮巻き Shake Kawa Maki <i>Crispy Salmon Skin Roll</i>	42++	トロたく小巻 Torotaku Komaki <i>Tuna Belly and Japanese Pickles Roll</i>	53++
鰻巻 Unagi Maki <i>Grilled Eel Roll</i>	54++	蟹味噌軍艦巻き Kani Miso Gunkan Maki <i>Crab Meat Miso Paste Roll</i>	35++
鉄火巻 Tekka Maki <i>Tuna Roll</i>	20++	ウニ小巻 Uni Komaki <i>Sea Urchin Roll</i>	88++
かつば巻 Kappa Maki <i>Cucumber Roll</i>	20++	カリフォルニア手巻 California Temaki <i>California Hand Roll</i>	22++
納豆巻 Natto Maki <i>Fermented Soybean Roll</i>	20++	鰻手巻 Unagi Temaki <i>Grilled Eel Hand Roll</i>	29++
ねぎとろ巻 Negitoro Maki <i>Tuna Belly</i>	53++	鮭皮手巻き Shake Kawa Temaki <i>Salmon Skin Hand Roll</i>	27++
スパイシーマグロ巻 Spicy Maguro Maki <i>Spicy Tuna Roll</i>	48++	海老天婦羅手巻き Ebi Tempura Temaki <i>Prawn Tempura Hand Roll</i>	26++
烏賊紫蘇巻 Ika Shiso Maki <i>Squid Roll with Japanese Basil</i>	24++	鮭いくら手巻き Shake Ikura Temaki <i>Salmon and Salmon Roe Hand Roll</i>	27++
ソフトシェルクラブ巻 Soft Shell Crab Maki <i>Crispy Soft Shell Crab Roll</i>	42++	鮪手巻き Maguro Temaki <i>Tuna Hand Roll</i>	26++
裏巻 Ura Maki <i>California Roll</i>	30++	葱トロ手巻き Negitoro Temaki <i>Tuna Belly and Spring Onion Hand Roll</i>	48++
シーフードサラダ巻 Seafood Salada Maki <i>Seafood Salad Roll</i>	61++	ソフトシェルカニ手巻 Sofu to Sherukani Temaki <i>Soft Shell Crab Hand Roll</i>	20++
海老天婦羅巻き Ebi Tempura Maki <i>Prawn Tempura Roll</i>	43++	鮭手巻 Shake Temaki <i>Salmon Hand Roll</i>	26++
鮭巻 Shake Maki <i>Salmon Roll</i>	21++	鉄火丼 Tekka Don <i>Fresh Tuna served on Sushi Rice</i>	88++
鰻 鮭皮巻き Unagi Shake Kawa Maki <i>Eel and Salmon Skin Roll</i>	52++	鮪漬け丼 Maguro Zukedon <i>Marinated Tuna served on Sushi Rice</i>	63++
柴漬巻き Shibazuke Maki <i>Japanese Pickles Roll</i>	21++	鮪アボカド丼 Maguro Avocado Don <i>Fresh Tuna and Avocado Served on Sushi Rice</i>	58++
梅納豆巻 Ume Natto Maki <i>Fermented Soy Beans Roll with Japanese Plum</i>	25++	はまち漬け丼 Hamachi Zukedon <i>Marinated Yellowtail Served on Sushi Rice</i>	62++
鯛青紫蘇巻 Tai Ao Shiso Maki <i>Sea bream and Spicy Shiso Roll</i>	22++		

# 鉄板焼メニュー TEPPANYAKI SET MENU

ステーキコース

海鮮コース

## SUTEKI SETO - STEAK COURSE

212++

小鉢  
Kobachi  
Chef's Appetizer

お刺身  
Osashimi  
Assorted Raw Fish

茶碗蒸し  
Chawannmushi  
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

## KAISEN SETO - SEAFOOD COURSE

213++

小鉢  
Kobachi  
Chef's Appetizer

お刺身  
Osashimi  
Assorted Raw Fish

茶碗蒸し  
Chawannmushi  
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 Rib-eye Steak ( 900g )	382++
牛ヒレ Gyu Hire <i>Beef Tenderloin</i>	113++
牛ロース Gyu Rosu <i>Beef Sirloin</i>	73++
牛たん Gyu Tan <i>Ox Tongue</i>	58++

ラム Ramu <i>Lamb</i>	77++
若鶏 Wakadori <i>Chicken</i>	43++
黒毛和牛 Australian Wa-Gyu ( 220g )	時価 Market Price

海鮮

## KAISEN - SEAFOOD

海老 Ebi <i>Prawn</i>	99++
鮭 Shake <i>Salmon</i>	68++
牡蠣 Kaki <i>Fresh Oyster</i>	64++

帆立 Hotate <i>Scallop</i>	79++
烏賊 Ika <i>Squid</i>	64++
銀鱈 Gindara <i>Cod Fish</i>	127++

温野菜

FRIED VEGETABLES - ON YASAI

ほうれん草 Horenso Spinach	26++
アスパラガス Asuparagasu Asparagus	29++
もやし Moyashi Bean Sprouts	26++
しめじ Shimeji Oyster Mushroom	34++

えのき Enoki Straw Mushroom	31++
椎茸 Shiitake Black Mushroom	30++
野菜いため Yasai Itame Fried Mixed Vegetables	33++
山芋鉄板焼き Yamaimo Japanese Mountain Yam	35++

焼き飯

FRIED RICE - YAKIMESHI

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

紫蘇明太フライドライス Shiso Mentai Spicy Cod Roe	30++
鰻フライドライス Unagi Eel	38++
海鮮焼きそば Kaisen Yaki Soba Seafood Fried Soba	39++

デザートメニュー

DESSERTS

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

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

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++