

A la carte

TAX Included

MAGURO / Tuna Sashimi	1575 yen~
TORO / tuna belly Sashimi	4200 yen
HIRAME / flounder Sashimi	1575 yen
IKA / squid Sashimi	1575 yen
AMA EBI / sweet shrimp	1575 yen
HOTATE GAI/ Japanese scallop sashimi	1050 yen
SABA/ vinegled mackerel Sashimi	1050 yen
AWABI/abalone Sashimi	3675 yen~
MIRUGAI / trough shell Sashimi (Jan. ~March and Sept. ~Oct.)	market price
TORIGAI /egg cockle Sashimi (spring only)	1575 yen
AKAGAI / ark shell (from the middle of autumn thru early spring)	1575 yen
UNI/sea urchin for Appetizer	3150 yen
IKURA / salmon Roe for Appetizer	1050 yen
SHAKO / boiled mantis shrimp (limited season only)	1575 yen
Konowata / salted entrails of the sea cucumber (winter only)	market price
Namako / sea cucumber (winter only)	market price
Takobutsu / octopus (cut into pieces)	1050yen
Hamo No Yubiki / poached conger pike	1575yen
Komochi Kombu/ Seaweed with eggs in soy sauce with katsuobushi	1575yen
Mejiro / baked Japanese conger in Teriyaki sauce with horse radish	1575yen
Saba su / mixed mackerel and seaweed with sweet vinegar dressing	1050yen
Kani su / mixed boiled tanner crab and seaweed with sweet vinegar dressing	1050yen
Soramame / boiled broad bean (limited season only)	1050yen
Dashimaki tamago / egg roll (Japanese omelets)	525yen
Asari no sakamushi / short-neck clams steamed with sake	1050 yen~
Hotaru ika / Boiled small fine fly squid with sweetened miso paste (spring only)	1050 yen~
Matsutake no dobin mushi / pot steamed matsutake mushrooms with Japanese vegetables, conger pike , prawn (fall only)	2100yen
Teppi / Mixed blowfish Sliced skins and kaiwaredaikon with ponzu (winter only)	1050yen
Tessa / blowfish sashimi (winter only)	2100yen~
Tara shirako / boiled codfish roe in ponzu (winter only)	1050yen
Ankou No Kimo / boiled angler liver in ponzu (winter only)	1050yen

-----Crab-----

Watarigani / boiled blue crab (limited season only)	market price
Kegani / boiled Japanese mitten crab (limited season only)	market price
Zuwai kani / boiled tanner crab (limited season only)	market price
Taraba kani / boiled king crab (limited season only)	market price

----- Deep fries-----

Fugu karaage / fried blowfish (winter only)	2100 yen~
Wakasagi karaage / fried pond smelt (winter only)	1050yen
Shirauo karaage / fried white fish (limited season only)	1050yen
Chiayu karaage / fried small sweetfish (limited season only)	1050yen

----- grilled dishes-----

Fugu yaki / grilled Torafugu(blowfish (winter only)	2100 yen~
Fugu shirako / baked blowfish roe with ponzu (winter only)	2625 yen~
Hotate / Japanese scallops butter sautéed in soy sauce	1050yen
or baked Japanese scallops in soy sauce	1050yen
Geso / squid tentacles butter sautéed in soy sauce	840yen
or baked squid tentacles with ginger soy sauce	840yen
Awabi / abalone sautéed in butter with soy sauce	3675 yen~
Sazae / baked turbo with soy sauce (limited season only)	1050 yen~
Yaki Matsutake / baked matsutake mushrooms with ginger soy sauce	2625 yen~
Torigai / egg cockle butter sautéed in soy sauce	market price
or baked egg cockle with ginger soy sauce	market price

The prices may change depend on the market prices.