

# DINNER

## おまかせ OMAKASE

### 竜・RYU

SEASONAL PREMIUM SASHIMI 3 KINDS  
HOT APPETISER  
PREMIUM SUSHI 6 PCS  
SIGNATURE DONBURI  
SOUP & DESSERT

\$188

### 飛竜・HIRYU

SEASONAL PREMIUM SASHIMI 3 KINDS  
CHEF'S SPECIAL 2 KINDS  
HOT APPETISER  
PREMIUM SUSHI 6 PCS  
SIGNATURE AWABI DONBURI  
SOUP & DESSERT

\$258

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## 前菜・APPETISER

刺し身盛り合わせ  
SEASONAL SASHIMI \$80/\$150  
5 KINDS & 8 KINDS OF PREMIUM SASHIMI

鯛のカルパッチョ  
TAI CARPACCIO \$42  
THINLY SLICED WHITE FISH, SHIO KONBU,  
CHIVES SHAVED TRUFFLE WITH HOMEMADE  
TRUFFLE SOY SAUCE

和牛たたき  
WAGYU TATAKI \$48  
THINLY SLICED PAN SEARED JAPANESE  
WAGYU, SHIO KONBU, CHIVES  
SHAVED TRUFFLE WITH HOMEMADE  
TRUFFLE SOY SAUCE

トリュフと伊勢海老の茶碗蒸し  
TRUFFLE LOBSTER  
CHAWANMUSHI \$28  
JAPANESE STEAMED EGG WITH LOBSTER  
& SHAVED TRUFFLE

ウニの天ぷら  
UNI TEMPURA \$42  
DEEP-FRIED SEA URCHIN WRAPPED IN  
SEAWEED.

ねぎ 和牛 フォアグラの茶碗蒸し  
NEGI WAGYU FOIE GRAS  
CHAWANMUSHI \$28  
CHILLED DUCK-LIVER CUSTARD WITH  
CHOPPED MINCED WAGYU & BALSAMIC GELÉE

スモーク 和牛のタン  
SMOKED WAGYU TONGUE \$38  
PREMIUM WAGYU TONGUE SMOKED IN (わら)  
STRAW SERVED WITH MUSTARD

## 単品・ALA CARTE

飛竜 炙り寿司  
ABURI SUSHI \$75  
PREMIUM TORCHED SUSHI 5 PCS

ねぎとろ ウニのトリュフ ブルスケットタ  
UNI & TORO TRUFFLE BRUSCHETTA \$64  
SEASONING JAPANESE CHOPPED TUNA,  
SEA URCHIN, CAVIAR WITH TRUFFLE  
ON TOAST (2 PCS)

鯛の松笠焼  
KODAI MATSUKASA YAKI \$48  
CHARRED-GRILL JAPANESE SEA BREAM  
WITH CRISPY SCALES , BABY EGGPLANT  
& FISH VELOUTE

飛竜の和牛 サンド  
HIRYU WAGYU SANDO \$58  
CHARRED-GRILL WAGYU MIYAZAKI A5  
AND SEA URCHIN IN TOASTED WHITE  
BREAD (2 PCS)

飛竜の特選和牛丼  
HIRYU PREMIUM DON \$85/\$115  
WAGYU A3 OR A5, FOIE GRAS, UNI, IKURA,  
SHAVED TRUFFLE, ONSEN EGG WITH  
HOMEMADE TRUFFLE SOY SAUCE OVER RICE

トリュフの極細パスタ  
CHILLED TRUFFLE ANGEL HAIR \$75  
SAKURA SHRIMP, SCALLOP, SEA URCHIN & CAVIAR  
IN COLD ANGEL HAIR WITH SHAVED TRUFFLE

# 和牛/にく・WAGYU/MEAT

鹿児島

KAGOSHIMA A3 (JAP)

\$79/150G

北海道

HOKKAIDO A5 (JAP)

\$108/150G

宮崎

MIYAZAKI A5 (JAP)

\$108/150G

オーストラリア

LAMB RACK (AUS)

\$45/3PCS

スペイン

IBERICO PORK (ESP)

\$38/120G

## CHOOSE YOUR STYLE

ステキ

STEAK

\$10

COMES WITH CONFIT GARLIC, FRESH WASABI,  
SEA SALT & WHOLE GRAIN MUSTARD

土鍋 めし

CLAYPOT RICE

\$18

COMES WITH SAUCE & SHAVED TRUFFLE

北海道うに+カビヤ

HOKKAIDO UNI +

OSCIETRA CAVIAR( 10 G )

\$54

# 海鮮・SEAFOOD

伊勢海老

US BOSTON LOBSTER \$ 68/WHOLE

車海老

TIGER PRAWN \$8/PCS

広島県牡蠣

HIROSHIMA OYSTER \$9/PCS

タラバ 蟹

ALASKAN KING CRAB LEG \$75/PCS

ホタテ

HOKKAIDO SCALLOP \$12/PCS

## CHOOSE YOUR STYLE

焼き

GRILLED \$5

COMES WITH SEASONAL VEGETABLES

土鍋 めし

CLAYPOT RICE \$18

COMES WITH SAUCE & SHAVED TRUFFLE

北海道うに+カビヤ

HOKKAIDO UNI +  
OSCIETRA CAVIAR (10 G) \$54

# DINNER

## お吸い物・SOUP

みそ汁 MISO SOUP	\$6
魚の白汁 WHITE FISH SOUP	\$12
和牛の焼き茶付け WAGYU YAKI CHAZUKE	\$22

## デザート・DESSERT

信玄ゆず餅 SHINGEN YUZU MOCHI	\$12
わらびもち WARABI MOCHI	\$18
果物 SEASONAL FRUITS	SEASONAL PRICE
REFER TO THE STAFF	
デザート 盛り合わせ ASSORTED DESSERT	\$22

## つまみ・SNACKS

海老の頭のから揚げ FRIED PRAWN HEAD	\$12
タラボ DRIED SQUID	\$12
畳イワシ BABY SARDINE	\$12
枝豆 EDAMAME	\$12