



本日のおすすぬ



北海道産フルーツトマト \$12
Hokkaidou Fruit Tomato



たたみひめご \$11
Tatami himego
(Dry Young sardine)



ほっき貝酢 \$12
Hokkigai Su
(Sea snail and Cucumber with Vinegar)



万願寺とうがらし黒豚巻き \$11
Manganji Kurobuta maki
(Japanese Capsicum fruit wrapped pork)



わさびつんつん漬け \$15
Wasabi Tsun Tsun zuke
(Wasabi Pickles)



サーモンチーズフライ \$7.8
Sake cheese fry (2pcs)
(Deep-fried salmon with cheese)



しめ鯖刺身 \$24.8
Shime Saba Sashimi (Aburi+\$2)
(Mackerel Sashimi)



あじ梅フライ \$18
Aji Umefry
(Horse mackerel Deep fried with plum)



あさり酒蒸し \$13/バター-\$12
Asari Sakamushi or Butter Itame
Clam (Steamed with Sake/Pan fried Butter)



めばる(塩焼き/煮付け) \$28
Mebaru Shioyaki or Nitsuke
(Blak Rock Fish grilled or simmered)



あじ(刺身/タタキ/なめろう) 各\$24.8
Aji Sashimi / Tataki / Namerou
Japan Horse Marckerel (sashimi/finely slice ginger & onion/mix with miso)



ミニうに&いくら丼 \$25
Mini Uni&Ikura Don
(Small Bowl rice Sea Urchin&Salmon roe)



ぎんなん揚げ \$9
Ginnan Age
(Ginkgo nut Deep-Fried)



さといも \$8
Sato Imo
(Japanese Taro)



ざる豆腐 \$10
Zaru Tofu
(Homemade tofu)



ナス肉味噌田楽 \$12
Nasu Miso Dengaku
(Fried eggplant with misomeat)



フォアグラ \$15
Foie gras



自家製さつまあげ \$12.6
Satsumaage
(Hand-made Fish Cake)



丸干しいか \$9.8
Maruboshi Ika
(Dry Squid)



ばってら \$25.8
Battera
(Pressed Mackerel Sushi)



あじ梅煮 \$18
Aji Umeni
(Horse mackerel with plum)



ミニいくら丼 \$15
Mini Ikura Don
(Small Bowl of rice topped Salmon roe)



本日のおすすぬ



フルーツトマトたまねぎ \$12
Fruit Tomato&Onion



たたみひめご \$11
Tatami himego
(Dry Young sardine)



ほっき貝酢 \$12
Hokkigai Su
(Sea snail and Cucumber with Vinegar)



まぐろ竜田揚げ \$11
Maguro Tatsuta age
(Tuna tatsuta-fried)



わさびつんつん漬 \$15
Wasabi Tsun Tsun zuke
(Wasabi Pickles)



サーモンチーズフライ \$7.8
Sake cheese fry (2pcs)
(Deep-fried salmon with cheese)



あつ厚揚げ \$6.6
Atsu Age
(Fried Thick Bean Curd)



あゆ塩焼き \$12
Ayu ShioYaki
(Sweet Fish)



あさり酒蒸し \$13/バター-\$12
Asari Sakamushi or Butter Itame
Clam (Steamed with Sake/Pan fried Butter)



めばる煮付け \$28
Mebaru Nitsuke
(Blak Rock Fish simmered)



あじ(刺身/タタキ/なめろう) 各\$24.8
Aji Sashimi / Tataki / Namerou
Japan Horse Marckerel (sashimi/finely slice ginger & onion/mix with miso)



きぬかつぎ \$8
Kinukatsugi
(Japanese Taro)



赤かぶ漬 \$10
Akakabu Zuke
(red turnip Pickles)



ごぼう漬 \$8.8
Gobo Zuke
(Burdock Pickles)



ナス肉味噌田楽 \$12
Nasu Miso Dengaku
(Fried eggplant with misomeat)



たたききゅうり \$7
Tataki Kyuri
(Smashed cucumber salad)



自家製さつまあげ \$12.6
Satsumaage
(Hand-made Fish Cake)



丸干しいか \$9.8
Maruboshi Ika
(Dry Squid)



はまちカマ塩焼き \$28
Hamachi Kama Shioyaki
(Japanese Amberjack Cheek)



かんぱちカマ塩焼き \$28
Kanpachi Kama Shioyaki
(Greater Amberjack Cheek)



いさき塩焼き \$26
Isaki Shio yaki
(Grunt Fish Grilled)

