

MENU (コースメニュー)

Please order all courses until 22:00

ご注文は22時までにお願ひします。

※All MENU (without MENU A) are with rice and assorted pickles

※全てのコースにご飯、漬物付 (寿司コースを除く)

A. SUSHI-MENU (寿司コース) € 42,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables*
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer*
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Dish of the day* 本日の一品
- ◆ **Sushi** : *Selection by the Chief of Nigiri (8) and 1 roll*
寿司盛り合わせ
- ◆ **Dessert of the day** 本日のデザート

B. SASHIMI-MENU (刺身コース) € 44,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables*
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer*
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Dish of the day* 本日の一品
- ◆ **Sashimi** : *Selection by the Chief of fresh raw fish and seafood*
刺身盛り合わせ
- ◆ **Dessert of the day** 本日のデザート

C. TEMPURA-MENU (天麩羅コース) € 42,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables*
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer*
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)*
本日の一品 : 寿司、刺身、魚のカルパッチョからお一つお選び下さい
- ◆ **Tempura** : *Seafood and vegetables deep fried in batter*
天麩羅盛り合わせ
- ◆ **Dessert of the day** 本日のデザート

D. YAKISAKANA-MENU (焼き魚コース) € 40,-

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables*
土瓶蒸し
- ◆ **Zensai-moriawase** : *Assorted appetizer*
前菜盛り合わせ
- ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)*
本日の一品 : 寿司、刺身、魚のカルパッチョからお一つお選び下さい
- ◆ **Yaki-sakana** :
- ◆ *Please choose from salmon teriyaki, mackerel with sea salt, jap. mackerel (Sanma) with sea salt, and White fish filet grilled in Kyoto style*
鮭照り焼, 鯖塩焼, さんま塩焼, 白身魚西京焼からお一つお選び下さい
- ◆ **Dessert of the day** 本日のデザート

E. NABEMONO-MENU (鍋物コース) € 50,-

From 2 persons, per person € 50,- (一人 € 50,-お二人様から)

- ◆ **Dobin-mushi** : *Mushroom pot soup with chicken, shrimp and vegetables*
土瓶蒸し
 - ◆ **Zensai-moriawase** : *Assorted appetizer*
前菜盛り合わせ
 - ◆ **Honjitsu-no-Ippin** : *Please choose from sushi, sashimi and carpaccio (fish)*
本日の一品: 寿司、刺身、魚のカルパッチョからお一つお選び下さい
 - ◆ **Nabemono** : *Please choose your favorite main dish from the following dishes*
SUKIYAKI , SHABU-SHABU , YOSE-NABE and BUTA-KARAMISO-NABE
鍋物 (すき焼き, しゃぶしゃぶ, 寄せ鍋、豚辛味噌鍋よりお選びください。)
 - ◆ **Dessert of the day** 本日のデザート
- SUKIYAKI : *Thinly sliced beef and assorted vegetables cooked in hot pan*
- SHABU-SHABU: *Thinly sliced beef and assorted vegetables cooked in pot, served with dipping sauce and sesame sauce*
- YOSENABE
Assorted ingredients (chicken, shrimp, fish and vegetables) cooked in seasoned broth
- BUTA-KARAMISO-NABE : *Pork, vegetables, tofu, fish pie, ramen noodles, prepared in special Miso broth (slightly spicy)*

F. MAKUNOUCHI-BENTO (幕の内弁当) € 38,-

Makunouchi-Bento is a box with Sashimi, Tempura, grilled fish and deep-fried chicken

- ◆ **Miso-Shiru** : *Miso soup*
味噌汁
- ◆ **Makunouchi-Bento**
幕の内弁当
- ◆ **Zensai-moriawase** : *Assorted appetizer*
- ◆ **Dessert of the day** 本日のデザート

SOUP (お椀物)

1. **MISO-SHIRU** (味噌汁) €3,50
Miso soup
2. **DOBIN-MUSHI** (土瓶蒸し) € 8,00
Mushroom pot soup with chicken, shrimp and vegetables
3. **SHAKE-CHAZUKE** (鮭茶漬け) € 7,50
Rice served in fish stock soup with grilled salmon flakes

STARTER (冷菜)

10. **EDAMAME** (枝豆) *Boiled green soy beans* € 5,00
11. **NUTA-AE** (ぬた和え) *Seafood with shallots in miso vinaigrette* € 10,50
12. **HORENSOU-NO-GOMAAE** (ほうれん草の胡麻和え) € 6,00
Boiled fresh spinach with sesame sauce
14. **HIYAYAKKO** (冷奴) *Cold tofu with grated white radish* € 5,00
16. **WAFU-SARADA** (和風サラダ) € 8,50
Japanese mixed vegetables salad
17. **KAISO-SARADA** (海草豆腐サラダ) € 10,00
Clourful seaweed and tofu salad with shiso herb dressing
18. **WAFU-CARPACCIO** (和風カルパッチョ) €12,00
Salmon, tuna and white fish in special Kicho sauce
19. **SHAKE-CARPACCIO** (鮭カルパッチョ) €10,00
Salmon-Carpaccio, Salmon in special Kicho sauce

STARTER COLD 前菜 - 冷菜

SUNOMONO *Dishes seasoned with Japanese vinegar dressing*

25. **WAKAME-KYURISU** (わかめきゅうり酢) € 5,00
Soft seaweed and cucumber seasoned with Japanese vinegar dressing
26. **TAKO-SU** (たこ酢) € 8,00
Octopus and cucumber seasoned with Japanese vinegar dressing
28. **SUNOMONO-MORIAWASE** (酢のもの盛り合わせ) €12,00
Mixed SUNOMONO seasoned with Japanese vinegar dressing
29. **MOZUKU** (もずく) €5,50
Seaweed with Japanese vinegar dressing

NATTOU *Traditional Japanese fermented soybeans*

30. **IKA-NATTOU** (いか納豆) €8,00
Fermented soybeans with fresh squid
31. **MAGURO-NATTOU** (まぐろ納豆) €9,00
Fermented soybeans with fresh tuna
32. **GENPEI-NATTOU** (源平納豆) €10,00
Fermented soybeans with fresh tuna and fresh squid

STARTER Warm 前菜-温菜

36. **DASHIMAKI** (だし巻き) *Special rolled omelet* €5,50
37. **SHIITAKE NO BATAITAME** (しいたけのバター炒め) €9,00
Grilled and sautéed Shiitake mushrooms with butter
39. **GYOZA** (餃子) *Grilled pork dumplings served with spicy sauce* €8,00
41. **BUTA-KAKUNI** (豚の角煮) *Japanese braised pork belly* €9,00
42. **ABURI-HOTATE** (炙り帆立バターポン酢和え) €13,00
Slightly grilled Scallops with butter-ponzu-dressing

- 43. AGEDASHI - TOFU** (揚げ出し豆腐) € 8,00
Deep-fried bean curd served with light soy sauce
- 44. NASU-DENGAKE** (なすの田楽) € 8.00
Fried eggplant with miso-dressing
- 45. TAKO-KARAAAGE** (たこの唐揚げ) € 9.00
Deep-fried octopus
- 46. TORI-KARAAAGE** (鳥唐揚げ) € 9,00
Deep-fried sliced chicken served with salt and lemon
- 47. MISOKATSU** (味噌かつ) € 11,00
Deep-fried pork fillet, served with miso sauce

GRILLED (焼き物)

- 60. YAKITORI** (焼き鳥) € 8,50
grilled skewer of chicken and onion served with yakitori sauce
- 61. KUSHIYAKI-MORIAWASE** (串焼き盛り合わせ) € 16,00
grilled skewered pork, shrimp and vegetables
- 62. SABA-SHIOYAKI** (さば塩焼き) € 15,00
grilled salted mackerel
- 63. SUZUKI-BATAYAKI** (スズキのバター醤油焼き) € 20,00
grilled sea bass with butter and soy sauce
- 64. MAGURO-TERIYAKI** (まぐろ照り焼き) € 20,00
grilled teriyaki tuna with small salad
- 65. SHAKE-TERIYAKI** (鮭照り焼き) € 15,00
grilled teriyaki salmon with small salad
- 66. KAMO-TERIYAKI** (鴨照り焼き) € 20,00
grilled teriyaki duck with vegetables
- 69. UNAJU** (うな重：香の物、味噌汁付き) € 38,00
grilled eel on rice served with miso soup and pickles

SUSHI-PLATE 江戸前寿司

120. 楓 **KAEDE** 8 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono € 18,-
121. 椿 **TSUBAKI** 10 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono € 26,-
122. 桜 **SAKURA** 14 pieces of Nigirisushi , 1 roll(6 pieces) of Makimono €38,-
125. **SAMURAI : Sushi-Sashimi-Plate**
(侍：寿司、刺身盛り合わせ、味噌汁、ご飯付き)
Assorted Sushi and Sashimi with miso-soup and rice € 42,-
127. **NIGIRIMORIAWASE :** (にぎり盛り合わせ) € 18,-
8 pieces of assorted Nigiri-Sushi
129. **JO-NIGIRI-MORIAWASE** (上にぎり盛り合わせ) € 26,-
Deluxe 10 pieces of assorted Nigiri-Sushi
128. **CHIRASHI :** (ちらし寿司) € 22,-
Assorted ingredients on sushi rice

MODERN SUSHI DISH

130. **MAGURO-PARADISE** Tuna paradise (鮪パラダイス) € 20,-
3 Tuna Nigiri, 1 Tuna Inside-out Roll (6 pieces) and 2 Tuna Sashimi
131. **SHAKE-PARADISE** Salmon paradise (鮭パラダイス) € 16,-
3 Salmon Nigiri, 1 Salmon Inside-out Roll (6 pieces) and 2 Salmon Sashimi
132. **EBI-ZOU** (海老蔵) € 17,-
Special style boiled shrimp with sesame sauce
133. **KACHO-FUUGETSU** (花鳥風月) € 20,-
Osaka-style arranged sushi of the day with Special Decoration
134. **KICHO-MAKI** (喜長巻) € 9,50
3 different fish rolls, 2 pieces each
135. **VEGETARIAN-PLATE** (野菜の寿司セット) € 14,-
*2 different Makimono, 2 different inside-out rolls (3 pieces)
1 piece Nigiri 1piece INARI*

SUSHI à la carte (お好みにぎり)

NIGIRI (price for 1 piece)

TAMAGO : <i>Japanese omelet</i> (玉子) € 2,50	AMAEBI : <i>Sweet prawns</i> (甘えび) € 4,20
INARI : <i>Rice in sweet tofupocket</i> (いなり) €3,00	HOKKI-GAI : <i>Surf clam</i> (ホッキ貝) € 4,20
SABA : <i>Marinated mackerel</i> (さば) € 3,60	IKURA : <i>Salmon roe</i> (いくら) € 4,40
TAKO : <i>Octopus</i> (たこ) € 3,60	TOBIKKO : <i>Flyingfish Caviar</i> (とびこ) € 4,00
IKA : <i>Squid</i> (いか) € 3,60	HIRAME : <i>Turbot</i> (平目) € 4,20
MAGURO : <i>Tuna</i> (まぐろ) € 4,40	CHU-TORO : <i>Tuna belly</i> (中とろ) €5,40
SHAKE : <i>Salmon</i> (鮭) € 4,00	HOTATE : <i>Scallop</i> (帆立) €4,20
SUZUKI : <i>Sea bass</i> (すずき) € 4,20	UNAGI : <i>Eel</i> (うなぎ) €5,00
TAI : <i>Sea bream</i> (たい) € 4,20	TORO : <i>Tuna special belly</i> (とろ) €6,00
EBI : <i>Prawns</i> (えび) € 4,20	UNI : <i>Sea urchin</i> (うに) €6,00

TEMAKI-SUSHI (Hand roll)

MAGURO-TEMAKI : <i>Tuna hand roll</i> (まぐろ手巻) € 6,40
SHAKE-TEMAKI : <i>Salmon hand roll</i> (鮭手巻) € 6,00
CALIFORNIA-TEMAKI (カリフォルニア手巻) € 8,00
<i>Avocado and crabstick hand roll with mayonnaise</i>
SHAKE-AVOCADO-TEMAKI (鮭アボカド手巻) € 7,00
<i>Salmon and avocado hand roll</i>
MAGURO-AVOCADO-TEMAKI (鮭アボカド手巻き) € 8,00
EBI-AVOCADO-TEMAKI (えびアボカド手巻) € 8,00
<i>Salmon and avocado hand roll</i>
NEGITORO-TEMAKI (ネギトロ手巻) € 9,00
<i>Tuna belly and spring onion hand roll</i>

MAKIMONO

Makimono are generally wrapped in Nori(Seaweed) and formed a cylindrical piece with the help of a bamboo mat. It is usually cut into six or eight pieces.

6 pieces	TEKKA-MAKI : <i>Tuna roll</i> (鉄火巻)	€ 6,40
	SHAKE-MAKI : <i>Salmon roll</i> (鮭巻)	€ 5,50
	NEGITORO-MAKI : <i>Tuna belly and spring onion roll</i> (ネギトロ巻)	€ 10,00
	SANSHOKU-MAKI : <i>Tuna, salmon, cucumber, 2 pcs each</i> (三色巻)	€ 6,50
	KAPPA-MAKI : <i>Cucumber roll</i> (河童巻)	€ 4,50
	OSHINKO-MAKI : <i>Japanese pickle roll</i> (おしんこ巻)	€ 5,00
	KANPYOU-MAKI : <i>Kanpyo roll</i> (かんぴょう巻)	€ 5,00
	AVOCADO -MAKI : <i>Avocado roll</i> (アボカド巻)	€ 5,00
	UME-KYU-MAKI : <i>Plum & cucumber roll</i> (梅きゅう巻)	€ 5,00
4 pieces	SHITAKE-MAKI : <i>Shitake-mushroom roll</i> (しいたけ巻)	€ 5,00
	NATTO-MAKI : <i>Fermented soybeans roll</i> (納豆巻)	€ 6,00
	SARADA-MAKI : <i>Vegetable roll</i> (サラダ巻)	€ 6,50
	FUTOMAKI : <i>Large vegetable and omelet roll</i> (太巻)	€ 8,00

INSIDE-OUT ROLL 6 pieces

KICHO-MAKI (喜長巻) 3 kind of fishes , 2 pieces each	€ 9,50
CALIFORNIA-MAKI (カリフォルニア巻) Crab stick , Avocado with mayonnaise	€ 8,00
SHAKE-AVOCADO-MAKI 鮭アボカド巻 Salmon , Avocado with mayonnaise	€ 7,50
SHAKE-KYU-MAKI (鮭きゅう巻) Salmon, Cucumber	€ 7,50
EBI-AVOCADO-MAKI (えびアボカド巻) Prawn , Avocado with mayonnaise	€ 8,50
EBI-KYU-MAKI (えびきゅう巻) Prawn, Cucumber	€ 8,50
MAGURO-AVOCADO-MAKI (マグロアボカド巻) Tuna, Avocado	€ 9,00
SPICY-TUNA-MAKI (スパイシーツナ巻) Tuna, Spring onion, Japanese Chili	€ 9,00
SPICY-LACHS-MAKI (スパイシー鮭巻) Lachs, Spring onion, Japanese Chili	€ 8,00
UNAGI-AVOCADO-MAKI (うなぎアボカド巻) Eel , Avocado	€ 10,00
UNA-KYU-MAKI (うなきゅう巻) Eel , Cucumber	€ 10,00
SALMONSKIN-MAKI (鮭皮巻) Salmon , Rucola	€ 7,00
TUNA-KATSU-MAKI (マグロカツ巻) Deep-fried tuna, salad	€ 8,00
SABA-GARI-MAKI (さばガリ巻) Mackerel , Ginger	€ 6,50
TAMAGI-MAKI (玉子巻き) Omelet	€ 5,50
HORENSO-MAKI (ほうれん草巻) Spinach	€ 5,50

FUNAMORI-SHIPS 舟盛り

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| <p>140. KICHO (喜長 寿司舟盛り)
 <i>DELUXE Sushi on the Ship-plate</i>
 <i>Special assorted Sushi</i></p> | <p>€ 62,-</p> |
| <p>141. SHOUGUN (将軍：寿司，刺身舟盛り)
 <i>DELUXE Sushi-Sashimi on the Ship-plate</i>
 <i>Special assorted Sushi and Sashimi</i></p> | <p>€ 68,-</p> |
| <p>142. MATSURI (祭り：刺身舟盛り)
 <i>DELUXE special Sashimi on the Ship-plate</i></p> | <p>€ 84,-</p> |

SASHIMI (刺身)

Fresh raw seafoods, sliced into thin pieces with shredded white radish and wasabi (japanese hot mustard)

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| <p>70. MAGURO-SASHIMI (まぐろ刺身)
 <i>fresh tuna fillets</i></p> | <p>€ 20,-</p> |
| <p>71. SHAKE-SASHIMI (しゃけ刺身)
 <i>fresh salmon fillets</i></p> | <p>€ 18,-</p> |
| <p>72. SASHIMI-MORIAWASE (刺身盛り合わせ)
 <i>assorted fresh fish fillets</i></p> | <p>€ 26,-</p> |
| <p>73. JO-SASHIMI-MORIAWASE (上刺身盛り合わせ)
 <i>specially assorted fresh fish fillets</i></p> | <p>€ 38,-</p> |

*You can order Sashimi to your taste.
(Please ask us what you want.)

*各種お好み承ります。
(詳しくは係りの者までお尋ねください。)

TEMPURA (天麩羅)

Classic Japanese dishes of deep-fried lightly-battered vegetables and seafood. Before your eating, you can choose to eat with Tentsuyu sauce(dashi-soup, mirin and soy sauce) or with sea salt.

75. **YASAITEMPURA** (野菜天麩羅) € 18,-
vegetable tempura
76. **TEMPURA-MORIAWASE** (天麩羅盛り合わせ) € 22,-
assorted tempura
77. **EBI-TEN** (海老天麩羅) € 24,-
4 prawn and vegetable tempura

HOTPOT (鍋物)

We serve at your table and prepared in front of you.

Minimum order 2 persons, until 22:00 (2名様より、22時迄)

95. **SUKIYAKI** (すき焼き) per Person € 32,00
thinly sliced beef and assorted vegetables cooked in hot pan
96. **SHABU-SHABU** (しゃぶしゃぶ) per Person € 32,00
thinly sliced beef and assorted vegetables cooked in pot, served with dipping sauce and sesame sauce
97. **YOSENABE** (寄せ鍋) per Person € 34,00
assorted ingredients (chicken, shrimp, fish and vegetables) cooked in seasoned broth

-----Side dish-----

108. **GOHAN** (御飯) € 2,00
Rice
110. **GARI** (がり) € 1,80
pickled ginger

NOODLES (麺類)

UDON (Wheat noodle)

80. **TANUKI-UDON** (たぬきうどん) € 9,50
Wheat noodles with flaked batter in hot broth
81. **SANSAI-UDON** (山菜うどん) € 10,50
Wheat noodles with edible wild plants in hot broth
82. **WAKAME-UDON** (わかめうどん) € 10,50
Wheat noodles with seaweed in hot broth
84. **KITSUNE-UDON** (きつねうどん) € 11,00
Wheat noodles with Age (fried thin tofu)
83. **TENPURA-UDON** (天麩羅うどん) € 16,00
Wheat noodles with Tempura in hot broth

SOBA (Buckwheat noodle)

85. **TANUKI-SOBA** (たぬきそば) € 9,50
Buckwheat noodles with flaked batter in hot broth
86. **SANSAI-SOBA** (山菜そば) € 10,50
Buckwheat noodles with edible wild plants in hot broth
87. **WAKAME-SOBA** (わかめそば) € 10,50
Buckwheat noodles with seaweed in hot broth
88. **KITSUNE-SOBA** (きつねそば) € 11,00
Buckwheat noodles with Age (fried thin tofu)
89. **TENPURA-SOBA** (天麩羅そば) € 16,00
Buckwheat noodles with seaweed in hot broth
90. **ZARU-SOBA** (ざるそば) € 9,50
Cold buckwheat noodles served with dipping sauce

RAMEN

95. **SHOYU-RAMEN** (醤油ラーメン) € 12,00
Thin yellow wheat noodles in hot broth

-----Side dish-----

110. **GOHAN** (御飯) € 2,00
Rice
111. **GARI** (がり) € 1,80
pickled ginger

DESSERT (デザート)

300. MACCHA-ICE (抹茶アイス) € 6,00

Green tea ice cream

301. GOMA-ICE (黒ゴマアイス) € 6,00

Sesame-ice cream

302. CALPICO-MOUSSE (カルピスマース) € 7,00

Calpico mousse with fresh fruits

303. KURUMI-DAIFUKU (くるみ大福) € 7,00

A soft rice cake stuffed with walnut paste filling

304. MACCHA-SPECIAL (抹茶スペシャル) € 8,00

Various dessert of green tea dessert

305. TEE-ZEREMONIE (ティーセレモニー) € 8,50

Matcha-latte & Dessert of the day aus Matcha