

## 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) € 32,00  
*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)

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

## TEMAKI-SUSHI (Hand roll)

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

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

**INSIDE-OUT ROLL** 6 pieces

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



## FUNAMORI-SHIPS 舟盛り

- |  |               |
|--|---------------|
| <p><b>140. KICHO</b> (喜長 寿司舟盛り)<br/> <i>DELUXE Sushi on the Ship-plate</i><br/> <i>Special assorted Sushi</i></p>                          | <p>€ 62,-</p> |
| <p><b>141. SHOUGUN</b> (将軍：寿司，刺身舟盛り)<br/> <i>DELUXE Sushi-Sashimi on the Ship-plate</i><br/> <i>Special assorted Sushi and Sashimi</i></p> | <p>€ 68,-</p> |
| <p><b>142. MATSURI</b> (祭り：刺身舟盛り)<br/> <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><b>70. MAGURO-SASHIMI</b> (まぐろ刺身)<br/> <i>fresh tuna fillets</i></p>                             | <p>€ 20,-</p> |
| <p><b>71. SHAKE-SASHIMI</b> (しゃけ刺身)<br/> <i>fresh salmon fillets</i></p>                            | <p>€ 18,-</p> |
| <p><b>72. SASHIMI-MORIAWASE</b> (刺身盛り合わせ)<br/> <i>assorted fresh fish fillets</i></p>               | <p>€ 26,-</p> |
| <p><b>73. JO-SASHIMI-MORIAWASE</b> (上刺身盛り合わせ)<br/> <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*