

和食料理長おすすめ

The Chef's Special

数量限定 のどぐろ塩焼き

[Limited number] Whole salt-grilled Nodoguro (Shore Dotterel)

※お時間30分程度いただきます (30minutes for preparation)

1尾 時価

Market price

吉次（キンキ）の煮付け

Whole salt-grilled Nodoguro (Shore Dotterel)

※お時間30分程度いただきます (30minutes for preparation)

1尾 時価

Market price

おまかせ 本日のお造り三点盛り

Assorted Sashimi (3 kinds of Chef's choice Sashimi)

¥2,000

自家製 岩魚の一夜干し

Grilled Iwana (Homemade salted and overnight dried Char)

¥1,700

信州福味鶏の塩焼き

Salt-grilled Fukumidori chicken (local premium brand chicken)

¥3,100

上記金額は、税金・サービス料込みでございます。

All prices are included of tax and service

和 食

Japanese

お鍋

Hot pot cooking

(Hot pot is cooked at the table, Cooking method will be explained well by your waiter, or by written instruction)

黒毛和牛のしゃぶしゃぶ Japanese beef Shabu-shabu (Thinly-sliced premium japanese beef and vegetables boiled in broth)	¥6,800
黒毛和牛すき焼き (関東風) Japanese beef Sukiyaki (Sliced premium japanese beef cooked with vegetables ,bean-curd,etc. with house-made sukiyaki sauce)	¥6,800
上州三元豚の雪鍋 (大根おろしがたっぷり入った豚しゃぶ) joushyu pork Hot pot with snow-white graded radish (Thinly-sliced premium pork and vegetables boiled in graded radish broth)	¥5,700
海鮮寄せ鍋 ※海鮮鍋は当日の16:00までにご予約をお願い致します。 Seafood Hot pot (Assorted chef's sea food and vegetables cooked in broth) Prior booking by 16:00 on the day required.	¥6,800

鍋追加メニュー

Additional order for hot pot

黒毛和牛すきやき、しゃぶしゃぶ用肉(130g) Additional order of beef for Sukiyaki, or Shabu-Shabu	¥4,200
雪鍋用上州三元豚(130g) Additional order of pork for pot	¥2,800
野菜盛り合わせ Additional assorted vegetables	¥1,800
鍋用うどん UDON(noodle) for hot pot	¥750
雪鍋用大根おろし Additional snow white graded radish	¥650
海鮮鍋用雑炊 Porridge (for sea food hot pot)	¥750

上記金額は、税金・サービス料込みでございます。
All prices are included of tax and service

お膳 Set menu

- | | |
|---|--------|
| 天婦羅御膳 (小鉢、デザート付き)
Tempura Gozen
(Crispy fresh-fried Tempura, assorted with seafood and vegetables) | ¥3,700 |
| お刺身御膳 (小鉢、デザート付き)
Sashimi Gozen
(Assorted fresh Sashimi of 6 kinds, chef's choice) | ¥4,300 |
| お子様御膳 (鶏の唐揚げ・海老フライ・ポテトフライ・小鉢・おにぎり・味噌汁・デザート)
Kid's Gozen
(Full of kid's favorites, including appetizer, fried chicken, shrimp tempura, fried potatoes, rice ball with miso-soup, and, of course, dessert!) | ¥2,600 |

寿司 Sushi

- | | |
|---|--------------------------------|
| 手巻き寿司 (味噌汁付き)
Hand-rolled-Sushi (Minimum order for two persons:
(Hand-rolled-sushi of your own making at the table with miso-soup, Fun and finger-licking good!)
Prior booking by 17:00 on the day required. | 一人前 ¥5,500
(for one person) |
|---|--------------------------------|

お食事 Rice and Noodle

- | | |
|--|------|
| 信州産きのこ雑炊
Rice porridge cooked with mushrooms grown in Shinshu | ¥800 |
| お食事セット (白ご飯、味噌汁、香の物)
Rice set(rice,miso-soup,japanese pickles) | ¥800 |
| ざるうどん
Japanese noodle(Cold noodle served on woven bamboo basket plate with dipping sauce) | ¥800 |

上記金額は、税金・サービス料込みでございます。
All prices are included of tax and service

小皿 Side dishes

野沢菜 Pickled Nozawana (local special green vegetable)	¥550
野沢菜の天麩羅 Tempura Nozawana (local special green vegetable)	¥750
もずく酢 Mozuku seaweed (Vinegared mozuku seaweed)	¥850
信州福味鶏の唐揚げ Shinshu Fukumidori fried chicken (local premium brand chicken)	¥1,600
本日の焼き魚 Today's salt-grilled fish	¥1,700
車海老と野菜の天麩羅盛り合わせ Assorted Tempura of Japanese Tiger Prawn and vegetable	¥1,900
本日の海鮮と野菜のサラダ仕立て Seafood of the day made into fresh salad	¥1,600

上記金額は、税金・サービス料込みでございます。
All prices are included of tax and service