

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 ¥6,400
Japanese beef Shabu-shabu
(Thinly-sliced premium japanese beef and vegetables boiled in broth)
- * 黒毛和牛のすき焼き (関東風) ¥6,400
Japanese beef Sukiyaki
(Sliced premium japanese beef cooked with vegetables, bean-curd, etc. with house-made sukiyaki sauce)
- * 信州ポークの雪鍋 ¥5,300
(大根おろしがたっぷり入った豚しゃぶ)
Shinshyu pork Hot pot with snow-white graded radish
(Thinly-sliced premium local pork and vegetables boiled in graded radish broth)
- * 海鮮寄せ鍋 ¥6,400
Seafood Hot pot
(Assorted chef's sea food and vegetables cooked in broth) Prior booking by 17:00pm on the day required.
(海鮮鍋は、当日の17:00までに、ご予約をお願い致します)

鍋追加メニュー

Additional order for hot pot

- * 追加黒毛和牛すき焼き、しゃぶしゃぶ用肉 ¥4,100
Additional order of beef for Sukiyaki, or Shabu-Shabu
- * 追加雪鍋用信州ポーク ¥2,700
Additional order of pork for pork hot pot
- * 追加野菜盛り合わせ ¥1,700
Additional assorted vegetables
- * 鍋用うどん ¥650
UDON(noodle) for hot pot
- * 雪鍋用追加大根おろし ¥550
Additional snow white graded radish
- * 海鮮鍋用雑炊 ¥650
Porridge (for sea food hot pot)

御膳

Set menu, Gozen

(Gozen comes with appetizer, side dish, bowl of rice, miso-soup, pickled vegetables, and dessert)

* 焼魚御膳 ¥3,200

Grilled fish Gozen

(Mineral-rich salt-grilled Char, or Shinshu Salmon marinated in miso-koji, malted rice)

～岩魚塩焼き又は、信州サーモン味噌麹焼きよりお選び下さい～

* 天婦羅御膳 ¥3,500

Tempura Gozen

(Crispy fresh-fried Tempura, assorted with seafood and vegetables)

* お刺身御膳 ¥4,300

Sashimi Gozen

(Assorted fresh Sashimi of 6 kinds, chef's choice)

《各御膳は小鉢・デザート付き》

* お子様御膳

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!)

〈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〉

¥2,500

* 手巻き寿司 (2名様より)

(先付け、味噌汁、付き)

お一人様 ¥5,300

(for one person)

Hand-rolled-Sushi (Minimum order for two persons:)

Hand-rolled-sushi of your own making at the table with appetizer, miso-soup, Fun and finger-licking good!
Prior booking by 17:00pm on the day required.

(手巻き寿司は、当日の17:00までに、ご予約をお願い致します)

ご飯、お茶漬け、雑炊、うどん

Rice and Udon(noodle)

- | | |
|---|------|
| * 信州産きのこの雑炊
<i>Rice porridge with local mushrooms cooked in stock soup</i> | ¥850 |
| * 鮭茶漬け
<i>Rice with in stock soup topped Salmom flakes</i> | ¥850 |
| * 梅茶漬け (和歌山産 南高梅使用)
<i>Rice with in stock soup with pickled plums</i> | ¥850 |
| * ざるうどん
<i>Japanese noodle(Cold noddle served on woven bamboo basket plate with dipping sauce)</i> | ¥950 |
| * お食事セット (ごはん、味噌汁、香の物)
<i>Rice combo(Bowl of rice, miso soup, and pickled vegetables)</i> | ¥800 |

和食小皿
Japanese side dishes

- * 野沢菜 ¥550
Nozawana(Pickled nozawana, local special green vegetable)
- * もずく酢 ¥850
Mozuku seaweed (Vinegared mozuku seaweed)
- * 真鯛皮身ポニ酢和え ¥1,100
Boiled white fish skin (Boiled white fish skin dressed with ponzu sauce)
- * おまかせ 本日のお造り三点盛り ¥1,900
Sashimi, chef's choice (assorted with three kinds of fresh Sashimi)
- * 黒豚のやわらか煮 ¥850
Brand black pork ribs (simmered in rich sauce to ultimate tenderness)
- * 信州福味鶏の唐揚げ ¥1,400
Shinshu Fukumidori fried chicken (local premium juicy fried chicken)