

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)

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

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

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

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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	¥6,800
Japanese beef Shabu-shabu (Thinly-sliced premium Japanese beef and vegetables boiled in broth)	
黒毛和牛すき焼き(関東風)	¥6,800
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 (大根おろしがたっぷり入った豚しゃぶ)	¥5,700
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 (海鮮鍋は当日の17:00までにご予約をお願い致します)	¥6,800
Seafood Hot pot (Assorted chef's sea food and vegetables cooked in broth) Prior booking by 17:00 on the day required.	

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)	¥4,200
Additional order of beef for Sukiyaki, or Shabu-Shabu	
雪鍋用信州ポーク(130g)	¥2,800
Additional order of pork for pork hot pot	
野菜盛り合わせ	¥1,800
Additional assorted vegetables	
鍋用うどん	¥750
UDON(noodle) for hot pot	
雪鍋用大根おろし	¥650
Additional snow white graded radish	
海鮮鍋用雑炊	¥750
Porridge (for sea food hot pot)	

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お膳 Set menu

- 天婦羅御膳** 小鉢、デザート付き ¥3,700
Tempura Gozen
(Crispy fresh-fried Tempura, assorted with seafood and vegetables)
- お刺身御膳** 小鉢、デザート付き ¥4,300
Sashimi Gozen
(Assorted fresh Sashimi of 6 kinds, chef's choice)
- 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 ¥2,600
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!)

寿司 Sushi

- 手巻き寿司** 味噌汁付き 一人前 ¥5,500
Hand-rolled-Sushi (Minimum order for two persons:) (for one person)
(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.
(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)

お食事 Rice and Noodle

- 信州産きのこ雑炊** ¥800
Rice porridge cooked with mushrooms grown in Shinshu
- お食事セット** (白ご飯、味噌汁、香の物) ¥800
Rice set (rice, miso-soup, Japanese pickles)
- ざるうどん** ¥800
Japanese noodle (Cold noodle served on woven bamboo basket plate with dipping sauce)
- 穴子と信州産茸の天ざる蕎麦** ¥2,000
Cold noodle served with eel and local mushroom tempura

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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	¥1,500
自家製 岩魚の一夜干し Grilled Iwana (Homemade salted and overnight dried Char)	¥1,600
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
信州福味鶏の塩焼き Salt-grilled Fukumidori chicken (local premium brand chicken)	¥3,000

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中華
Chinese dish, Ala carte

(一皿は二人様分程度の分量でございます)
(Enough for two persons)

ザーサイの浅漬け	¥650
Zhasai (Pickles Chinese Sichuan vegetable)	
料理長特製 パリパリ春巻き	2本 ¥1,400
Spring roll (Crispy spring roll (4 pieces), Chef'sspecial, on a bed of lettuce, sliced tomato, red cabbage and shredded carrot) (Spinach-like chinese green vegetable, stir- fried with xo sauce)	
点心の四点盛り合わせ(フカヒレ餃子・焼売・海老餃子・小龍包)	¥1,200
Assortment of 4 kinds of steamed dumpling (shark's fin,pork,prawn and soup dumpling)	
黒酢風味の酢豚 ~鹿児島産 黒豚使用~	¥2,700
Sweet and sour pork (Sweet and sour Kagoshima pork with onion and green pepper)	
麻婆豆腐の土鍋仕立て	¥2,650
Mabo tofu, Slchuan-style (Stir fried prawn and asparagus seasoned with justb salt)	
海老のチリソース炒め	¥2,900
Stir fried prawn with chili sauce	
和牛のオイスターソース炒め	¥3,000
Japanese beef sauteed with oyster sauce (Beef and sliced paprika and mushroom sauteed with oyster sauce)	
焼豚入りチャーハン	¥1,700
Fried rice (Egg fried rice with minced BBQ-pork and japanese leek)	

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