

シェフのおすすめコース | CHEF'S MENUS

おつまみ三品・味噌汁・主菜 - 下記よりお選びください・ご飯・香の物・デザート付
Three seasonal starters, selected by the chef - Soup - A main dish of your choice - Dessert

お刺身、又はお寿司 | SASHIMI or SUSHI

Assorted sliced raw fish

105 € / pp

お一人様

天ぷら | TEMPURA

Fish, shellfish and vegetables in a light crispy batter

89 € / pp

お一人様

銀鱈西京焼き | GINDARA SAIKYOYAKI

Fillet of black cod marinated in miso, grilled

110 € / pp

お一人様

とろ焼き | TOROYAKI

• 入荷状況次第 •

Belly of fatty tuna, grilled and served with a light rice vinegar sauce,
scallions and slightly spicy radish

• depending on availability •

110 € / pp

お一人様

牛ヒレ和風ステーキ | WAFUSTEAK

Scottish Angus beef fillet, sliced and sautéed with caramelized soy sauce

89 € / pp

お一人様

和牛〔鹿児島県産〕 | WAGYU

• 入荷状況次第 •

Japanese wagyu beef from Kagoshima • depending on availability •

160 € / pp

お一人様

鴨照り焼き | KAMOYAKI

Duck breast, grilled and sliced, served with caramelized soy sauce

89 € / pp

お一人様

フォアグラ照り焼き | FOIE GRAS TERIYAKI

Seared goose liver, soy sauce glaze, Japanese plum, served on a bed of eggplant

105 € / pp

お一人様

鍋コース | TABLE - COOKED MENU

•• 二名様以上でのご注文となります

•• For two persons minimum

すき焼き | SUKIYAKI

Sliced sirloin simmered in a soy sauce broth, served with vegetables

99 € / pp

お一人様

しゃぶしゃぶ | SHABU SHABU

Fondue of thin slices of beef seasoned with a white sesame and ponzu sauce

99 € / pp

お一人様

北海鍋 | HOKKAI NABE

• 味噌仕立て、又はピリ辛味噌仕立て •

Seafood hotpot, served with miso and a vegetable stock

• slightly spicy or not •

110 € / pp

お一人様

単品 | STARTERS, FIRST COURSES

海老コロッケ EBI KORO	• 二個 • Croquettes with scampi • two pieces •	29 €
フォアグラ照り焼き FOIE GRAS TERIYAKI	Seared goose liver, with teriyaki sauce and Japanese plum	38 €
ぎょうざ GYOZA	• 五個 • The ever so popular pan-fried pork dumplings • five pieces •	25 €
海老ぎょうざ EBI GYOZA	• 五個 • Pan-fried Japanese dumplings filled with shrimp • five pieces •	32 €
牛のたたき TATAKI	Grilled and sliced beef, served with ponzu sauce	32 €
焼き鳥 YAKITORI	• 三本 • Grilled chicken skewers with caramelized soy sauce • a set of three skewers	22 €
✓ 揚げ出し豆腐 TOFU AGEDASHI	Fried tofu simmered in a soy-based broth, topped with grated daikon radish and infused with fresh ginger	19 €
✓ 茄子揚げ出し豆腐 NASU AGEDASHI	Golden aubergine, simmered in a soy-based broth, topped with grated daikon radish and infused with fresh ginger	19 €
鳥から揚げ TORI KARA-AGUE	Deep-fried chicken pieces, served with teriyaki sauce	22 €
✓ 茄子の田楽味噌 NASU DEN	Grilled aubergine topped with sweet miso glaze	21 €
海老しんじょう EBI SHINJO	Shiitake mushrooms stuffed with shrimp, stewed in a soy sauce and ginger based broth	28 €

汁物 | SOUPS

✓ なめこ汁 NAMEKO JIRU	Japanese mushroom miso soup	10 €
✓ 豆腐とわかめの味噌汁 MISO SHIRU	Miso soup with tofu and wakame	10 €
✓ けんちん汁 KENCHIN JIRU	Peasant soup with vegetables	10 €
吸い物 SUIMONO	Japanese clear consommé broth	10 €

酢の物・和物 | CHILLED DISHES, SALADS

酢の物盛り合わせ SUNOMONO MORIAWASE	A selection of cold hors d'oeuvres and assorted seafood, marinated in rice vinegar	32 €
鮭の酢の物 SHAKE SUNOMONO	Raw salmon carpaccio	29 €
まぐろの酢の物 MAGURO SUNOMONO	Raw tuna carpaccio	38 €
蟹の酢の物 KANI SUNOMONO	Crab marinated in Japanese vinegar, with sliced cucumber and seaweed	38 €
✓ わかめ酢 WAKAME	Salad of large leafy seaweed	19 €
✓ もずく酢 MOZUKU	Fresh stringy seaweed in a citrus and vinegar dressing	19 €
✓ ほうれん草の胡麻和え HORENSO GOMA-AE	Spinach in a white sesame dressing	19 €

魚料理 | FISH

オマール海老の味噌鍋 HOMARD MISONABE	Casserole of lobster and vegetables	時価 Market price
天ぷら TEMPURA	Fried shrimp, fish and vegetables in crispy batter	38 € 小 / small 25 €
海老の天ぷら EBI TEMPURA	Fried shrimp in crispy batter	38 €
鮭味噌焼き SHAKE MISO YAKI	Scottish pink salmon medallions with miso sauce, sautéed with vegetables	39 €
鬼殻焼き ONIGARA YAKI	オマール海老半身の鬼殻焼き Grilled half lobster, miso sauce	時価 Market price
銀鱈西京焼き GINDARA SAIKYÔYAKI	Grilled black cod marinated in miso	55 € 小 / small 39 €
とろ照り焼き TORO TERIYAKI	・ 入荷状況次第 ・ Grilled fatty tuna belly with soy sauce glaze • <i>depending on availability</i> •	55 €
とろ焼き TOROYAKI	・ 入荷状況次第 ・ Grilled fatty tuna belly with a rice vinegar sauce, scallions and slightly spicy radish • <i>depending on availability</i> •	55 € 小 / small 39 €

お刺身 | SASHIMI

盛り合わせ MORIAWASE	A selection of fresh raw fish, sliced	45 € 小 / small 27 €
鮪 MAGURO	Raw tuna fillet	48 € 小 / small 29 €
鮭 SHAKE	Raw salmon fillet	42 € 小 / small 25 €
とろ TORO	・ 入荷状況次第 ・ Fatty tuna belly • <i>depending on availability</i> •	55 € 小 / small 39 €

お寿司 | SUSHIS

握り寿司 NIGIRI	Selected raw fish and shellfish, served on rice slightly seasoned with vinegar and Japanese green horseradish	45 € 小 / small 27 €
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肉料理 | MEAT

フォアグラ照り焼き FOIE GRAS TERIYAKI	Seared goose liver, soy sauce glaze, Japanese plum, served on a bed of aubergine	49 €
牛ヒレ薄焼き USU YAKI	Sliced Scottish Angus beef tenderloin in garlic soy sauce	39 €
牛ヒレ和風ステーキ WAFÛ STEAK	Pre-sliced Scottish Angus beef tenderloin sautéed in a caramelized soy sauce	39 €
鴨照り焼き KAMO YAKI	Duck breast, grilled and sliced, served with caramelized soy sauce	39 €
とんかつ TONKATSU	イベリコ豚のヒレカツ Breaded Iberico pork tenderloin with vegetables	37 €
かつ重 KATSU JÛ	イベリコ豚のヒレかつ重 Breaded Iberico pork tenderloin, simmered with poached egg and vegetables in a soy-based broth, served on a bed of rice	37 €
豚生姜焼き SHÔGA YAKI	イベリコ豚のヒレ生姜焼き Sautéed slices of Iberico pork tenderloin in soy sauce and ginger	37 €
和牛 100 グラム WAGYÛ 100 g	五等級 • 入荷状況次第 • Japanese wagyu beef Quality 5+ • <i>depending on availability</i> •	110 €

鍋物 | SPECIALITIES PREPARED AT THE TABLE

- 二名様以上でのご注文となります
- For two persons minimum

北海鍋 HOKKAI NABE	• 味噌仕立て、又はピリ辛味噌仕立て • Seafood hotpot, served with miso and a vegetable stock • slightly spicy or not •	85 € / pp お一人様
すき焼き SUKIYAKI	Sliced sirloin simmered in a soy sauce broth, served with vegetables	65 € / pp お一人様
しゃぶしゃぶ SHABU SHABU	Fondue of thin slices of beef seasoned with a white sesame and ponzu sauce	65 € / pp お一人様

麺類 | NOODLE SOUP

天ぷらうどん TEMPURA UDON	Udon noodles with tempura	25 €
鴨南蛮うどん KAMO NAMBAN	Udon noodles with sliced duck	25 €
✔ きつねうどん KITSUNE UDON	Udon noodles topped with caramelized fried tofu	20 €
天ざるうどん・そば TENZARU	Cold udon or soba noodles - your choice - with tempura	25 €
✔ ざるうどん・そば ZARU UDON / SOBA	Cold udon or soba noodles - your choice - served with light soy dipping sauce and condiments	20 €

平日お昼のみ | On weekdays only お昼の定食 | SET LUNCH

松花堂弁当 BENTO	味噌汁・ご飯付 Four small dishes and a soup, served with rice	42 €
ビジネスランチ BUSINESS BENTO	付出し・汁物・弁当・デザート、又はコーヒー、お茶よりお選びください A selection of seasonal starters, soup, bento as above with either a dessert, coffee or tea	52 €

定食 | TEISHOKU

丼物 - 下記よりお選びください - ・汁物・サラダ | A main dish of your choice - Soup - Salad

天丼 TENDON	Assorted tempura on a bed of rice	32 €
親子丼 OYAKODON	Simmered chicken with poached egg and onions in a mild soy-based broth, served on a bed of rice	32 €
カツ丼 KATSUDON	Breaded pork tenderloin with poached egg and vegetables in a soy-based sauce, served on a bed of rice	32 €
鮭アボカド丼 SHAKE AVOCADO DON	Salmon sashimi and avocado on vinegared rice	35 €
焼肉丼 YAKINIKU DON	Grilled slices of marinated beef on a bed of rice	32 €

✔ 菜食 | Vegetarian

アレルギー物質につきまして、ご心配をお持ちのお客様はスタッフにお申し出ください
For information about allergens, please contact our staff