

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 Assorted sliced raw fish	SASHIMI or SUSHI	105 € / pp お一人様
天ぷら Fish, shellfish and vegetables in a light crispy batter	TEMPURA	89 € / pp お一人様
銀鯔西京焼き Fillet of black cod marinated in miso, grilled	GINDARA SAIKYOYAKI	110 € / pp お一人様
とろ焼き ・人荷状況次第・ Belly of fatty tuna, grilled and served with a light rice vinegar sauce, scallions and slightly spicy radish	TOROYAKI	110 € / pp お一人様
牛ヒレ和風ステーキ Scottish Angus beef fillet, sliced and sautéed with caramelized soy sauce	WAFUSTEAK	89 € / pp お一人様
和牛〔鹿児島県産〕 ・人荷状況次第・ Japanese wagyu beef from Kagoshima	WAGYU	160 € / pp お一人様
鴨照り焼き Duck breast, grilled and sliced, served with caramelized soy sauce	KAMOYAKI	89 € / pp お一人様
フォアグラ照り焼き Seared goose liver, soy sauce glaze, Japanese plum, served on a bed of eggplant	FOIE GRAS TERIYAKI	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 Sliced sirloin simmered in a soy sauce broth, served with vegetables	SUKIYAKI	99 € / pp お一人様
しゃぶしゃぶ Fondue of thin slices of beef seasoned with a white sesame and ponzu sauce	SHABU SHABU	99 € / pp お一人様
北海鍋 ・味噌仕立て、又はベリ辛味噌仕立て・ Seafood hotpot, served with miso and a vegetable stock	HOKKAI NABE	110 € / pp お一人様
単品 STARTERS, FIRST COURSES		
海老コロッケ EBI KORO	・二個・ Croquettes with scampi	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	25 €
海老ぎょうざ EBI GYOZA	・五個・ Pan-fried Japanese dumplings filled with shrimp	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	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
銀鯔西京焼き GINDARA SAIKYÖYAKI	Grilled black cod marinated in miso	55 € 小 / small 39 €
とろ照り焼き TORO TERIYAKI	・人荷状況次第・ Grilled fatty tuna belly with soy sauce glaze	55 € ・depending on availability・
とろ焼き TOROYAKI	・人荷状況次第・ Grilled fatty tuna belly with a rice vinegar sauce, scallions and slightly spicy radish	55 € 小 / small 39 € ・depending on availability・
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	・人荷状況次第・ Fatty tuna belly	55 € 小 /small 39 € ・depending on availability・
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 €
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	イペリコ豚のヒレカツ Breaded Iberico pork tenderloin with vegetables	37 €
かつ重 KATSU JÛ	イペ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 SHÖGA YAKI	イペ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 ・人荷状況次第・ Japanese wagyu beef fillet 5+	110 € ・depending on availability・
鍋物 SPECIALITIES PREPARED AT THE TABLE		
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北海鍋 HOKKAI NABE	・味噌仕立て、又はベリ辛味噌仕立て・ Seafood hotpot, served with miso and a vegetable stock	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		
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		