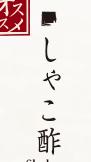


Boiled mantis shrimp in homemade vinegar sauce It looks like shrimp, but it's rarer and has different umami and flavor.



800 yen



Simmered octopus in the secret dashi This is one of the chef's recommended dishes.





**Appetizer** 



Deep-fried fish We use the local small fish "ISHIKABERI". Please enjoy this rich rustic taste.

Ishikaberi Karaage 600 yen



Marinated horse mackerel in sweet and spicy vinegar Boneless horse mackerel is dipped Nanbanzuke into batter and fried before marinating so that the texture is fluffy. 600 yen



## Local sake from Mihara for seafood dishes



less aroma, juicy and sweet like fruits taste This sake was kept in a low-temperature room for aging and has mellow taste.



Hot sake (180ml) 880 yen



Chilled sake (150ml) 660 yen



Salted abalone Sliced abalone is fermented in abalone's liver paste sauce. Pleases enjoy this moderate salty and bitter taste.



600 yen



Sliced Japanese white radish and mullet roe This dish is a perfect balance of different tastes of crispy Japanese white radish and sticky mullet roe.



600 yen

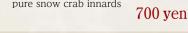


with sweetened soy sauce Please try to eat it with wasabi.

700 yen

Addictive-free and pure snow crab innards

Kanimiso





Marinated ikura (salmon roe) in soy sauce Ikura from Hokkaido is marinated in homemade mixed soy sauce. Please enjoy swollen and soft texture and rich taste.



800 yen

Camembert cheese and green onion with homemade miso sauce The homemade miso sauce is made with white miso and egg yolk. Please enjoy the harmony with toasted nori (seaweed). 800 yen

