

酒肴

Appetizer



オス
スメ

■
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酢

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

Shakozu

800 yen



オス
スメ

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こ
桜
煮

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

Tako
Sakurani

800 yen



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石
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べ
り
唐
揚

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

Ishikaberi
Karaage

600 yen



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小
鰯
南
蛮
漬

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

Koiwashi
Nanbanzuke

600 yen

Local sake from Mihara for seafood dishes

SUISHIN
-BETSUDORI-
YAMADANISHIKI
JUNMAI
NAMA GENSHU



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り
山
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錦
純
米
生
原
酒

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



Awabi
Shiokara

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

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び
塩
辛

600 yen



Karasumi
Daikon

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.

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す
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大
根

600 yen



Aburi
Nianago

Broiled conger eel
with sweetened soy sauce
Please try to eat it with wasabi.

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煮
穴
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700 yen



Kanimiso

Addictive-free and
pure snow crab innards

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噌

700 yen



Ikura
Shoyuzuke

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.

■
い
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醬
油
漬

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).

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800 yen