

# 酒肴

Appetizer



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

オスメ

しやこ酢

Shakozu  
900 yen



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

オスメ

たこ桜煮

Tako  
Sakurani  
900 yen



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

石かべり  
唐揚

Ishikaberi  
Karaage  
700 yen



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

炙り煮穴子

Aburi  
Nianago  
800 yen

## Local sake from Mihara for seafood dishes

SUISHIN  
-BETSUDORI-  
YAMADANISHIKI  
JUNMAI  
NAMA GENSU



醉心 別取り 山田錦 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.

■ 燗 Hot sake (180ml)  
880 yen

■ 冷 Chilled sake (150ml)  
660 yen



Kanimiso  
Addictive-free and  
pure snow crab innards  
700 yen

かに味噌



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.

Karasumi  
Daikon

からすみ大根

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.  
800 yen

いくら醤油漬



カマンベール  
チーズの葱味噌  
和え  
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

カマンベール  
チーズの葱味噌  
和え  
800 yen