

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
900 yen



オス
スメ

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桜
煮

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

Tako
Sakurani
900 yen



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唐
揚

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

Ishikaberi
Karaage
700 yen



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炙
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煮
穴
子

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

Aburi
Nianago

800 yen

Local sake from Mihara for seafood dishes

SUISHIN
-BETSUDORI-
YAMADANISHIKI
JUNMAI
NAMA GENSHU



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



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Addictive-free and
pure snow crab innards

Kanimiso

700 yen



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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.

700 yen



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油
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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.

Ikura
Shoyuzuke

800 yen



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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

燗 Hot sake (180ml)
880 yen

冷 Chilled sake (150ml)
660 yen