

おまかせ

OMAKASE COURSE

- 2名様よりご予約承ります。
- 表示価格は1人前です。-写真はイメージです。
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No.948 おまかせコース

OMAKASE COURSE 3,500.-

1. UNI TAMGO PUDDING

-Hokkaido Sea Urchin With Home made cream and Caviar

-雲丹プリン

2. SABA BOSUSHI

-Rod shaped pressed sushi topped with Homemade vinegar mackerel

-サバ棒寿司

3. ZUWAI KANI DOBINMUSHI

-Snow crab With Japanese broth steamed in teapot

-ズワイ蟹土瓶蒸し

4. SASHIMI MORI 5

-Today's sashimi 5 Kinds

-刺身盛合せ5種

5. SUMI YAKI TARABA-KANI

-Charcoal-Grilled King Crab

-北海道産炭焼きタラバ蟹

6. FILLET ROAST STEAK & FOIEGRAS SAUTE

-Wagyu Fillet Steak With Sauteed foie gras

-ヘレ低温ローストステーキとフォアグラソテー

7. 85°C KAKI SUNOMONO

-Vinegared Oyster in hot water at 85 °C

-85°C湯煎ミディアムレアの牡蠣酢の物

8. ZEITAKU KAISEN FUTOMAKI

-Mixed kinds of seafood Sushi rolls

-贅沢海鮮太巻き

9. AKADASHI

-Red Miso Soup

-赤だし

10. TODAY'S SWEETS

-Homemade Dessert of the Day

-本日のデザート

The price excludes 7% VAT and 10% service charge



Low temperature Cooked beef hardly leaks juices and is perfectly medium-rare from edge to edge.
 Low temperature is Cooked Beef so much more mouth - watering tender and therefore tastes so much better.



No.949 おまかせコース
OMAKASE COURSE 2,500.-

- 1. ZENSAI MORIAWASE 5**
 -Appetizer 5 Kinds
 -前菜盛合せ5種
- 2. SABA BOSUSHI**
 -Rod shaped pressed sushi topped with
 Homemade vinegar mackerel
 -鯖棒寿司
- 3. UNI CHAWAN MUSHI**
 -Japanese Steamed egg custard with Sea Urchin
 and seafood
 -雲丹海鮮茶碗蒸し
- 4. SASHIMI MORI 4**
 -Today's sashimi 4 Kinds
 -刺身盛合せ4種
- 5. WAGYU SIRLOIN STEAK**
 -Wagyu Sirloin Steak
 -和牛サーロインステーキ
- 7. ABURI HOTATE UNI NORI MAKI**
 -Grilled Scallop with Sea Urchin Wrapped
 Sea weed
 -炙り帆立とあん肝雲丹海苔巻き
- 8. MADAI CHAZUKE**
 -Red Snapper marinated in Sesame on top of
 boiled rice with dashi soup
 -真鯛茶漬け
- 9. TODAY'S SWEETS**
 -Homemade Dessert of the Day
 -本日のデザート



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No.950 おまかせコース

OMAKASE COURSE 1,500.-

1. ZENSAI MORIAWASE 5

- Appetizer 5 Kinds
- 前菜盛合せ5種

2. GOMA TOFU AGEDASHI

- Deep-fried Homemade Sesame Tofu with simple bonito-flavored sauce
- 胡麻豆腐揚げ出し

3. SASHIMI MORI 3

- Today's sashimi 3 Kinds
- 刺身盛合せ3種

4. HOKKAIDO KAKI GRATIN

- Shell Oyster Gratin
- 北海道仙鳳趾の牡蠣グラタン

5. WAGYU ROAST BEEF SALAD

- Wagyu Roast Beef Salad
- 和牛ローストビーフサラダ

6. FOIE GRAS SMOKE

- foie gras Smoke
- フォアグラスモーク

7. UNAGI CHAZUKE

- Grilled Eel on top of boiled rice with dashi soup
- 鰻茶漬け

8. TODAY'S SWEETS

- Homemade Dessert of the Day
- 本日のデザート



The price excludes 7% VAT and 10% service charge

Carefully selected fresh fish from all over Japan and imported with temperature control.

"Bluefin Tuna" from the Goto Islands, Nagasaki Prefecture. Bluefin tuna which is the most delicious and the finest of tuna. It is also called "black diamond" because of the color and rare value of the fish. The ocean currents flow fast around the island, and the bluefin tuna grown in fine meat quality. It have plenty of fat and sophisticated taste.



No.951 おまかせ寿司コース
OMAKASE SUSHI COURSE 3,000.-

- 1. ZENSAI MORIAWASE 5**
-Appetizer 5 Kinds
-前菜盛合せ5種
- 2. SAKANA DOBIN MUSHI**
-Fish With Japanese broth steamed in teapot
-魚土瓶蒸し
- 3. SASHIMI MORI 3**
-Today's sashimi 3 Kinds
-本日の刺身3種盛り
- 4. KAKI KOBU YAKI**
-Grilled oysters with Kombu
-牡蠣の昆布焼き
- 5. SAKANA TAMAMISO YAKI**
-Fish Pickled in Home made egg yolk miso
-本日の魚の玉味噌漬
- 6. ZUWAI KANI TEMPURA MORIAWASE**
-Assorted snow crab and vegetable tempura
-ズワイ蟹と野菜の天婦羅
- 7. OMAKASE SUSHI 12**
-Chef's choice Sushi 12 pcs
-おまかせ寿司12貫
- 8. AKADASHI**
-Red Miso Soup
-赤だし
- 9. TODAY'S SWEETS**
-Homemade Dessert of the Day
-本日のデザート

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No.952 おまかせ寿司コース

OMAKASE SUSHI COURSE 2,000.-

1. UNI CHAWAN MUSHI

-Japanese Steamed egg custard with Sea Urchin and seafood

-雲丹海鮮茶碗蒸し

2. SASHIMI MORI 3

-Today's sashimi 3 Kinds

-本日の刺身3種盛り

3. EBI TEMPURA MORIAWASE

-Assorted Shrimp and vegetable tempura

-海老と野菜の天婦羅

4. ABURI HOTATE UNI NORI MAKI

-Grilled Scallop with Sea Urchin Wrapped Sea weed

-炙り帆立とあん肝雲丹海苔巻き

5. OMAKASE SUSHI 9

-Chef's choice Sushi 9 pcs

-おまかせ寿司9貫

6. AKADASHI

-Red Miso Soup

-赤だし

7. TODAY'S DESSERT

-Homemade Dessert of the Day

-本日のデザート



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Carefully selected fresh fish from all over Japan and imported with temperature control.



No.953 おまかせ寿司コース

OMAKASE SUSHI COURSE 1,500.-

1. ZENSAI MORIAWASE 5

-Appetizer 5 Kinds
-前菜盛合せ5種

2. GOMA TOFU AGEDASHI

-Deep-fried Homemade Sesame Tofu with simple bonito-flavored sauce
-胡麻豆腐揚げ出し

3. EBI TEMPURA MORIAWASE

-Assorted Shrimp and vegetable tempura
-海老と野菜の天婦羅

4. ABURI HOTATE UNI NORI MAKI HALF

-Grilled Scallop with Sea Urchin Wrapped Sea weed Half Size
-炙り帆立とあん肝雲丹海苔巻き

5. OMAKASE SUSHI 9

-Chef's choice Sushi 9 pcs
-おまかせ寿司9貫

6. AKADASHI

-Red Miso Soup
-赤だし

7. TODAY'S DESSERT

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