

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。
- 特別価格の為、サービス券及びVIPカードのご利用は出来ません。
- Only available for advance reservation of at least 2 customers
- Prices shown are for one person.
- Course cannot be used with any other discount voucher /vip card
- Image is for illustrative purposes only



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



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



The price excludes 7% VAT and 10% service charge

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。

-特別価格の為、サービス券及びVIPカードのご利用は出来ません。

-Only available for advance reservation of at least 2 customers

-Prices shown are for one person.

-Course cannot be used with any other discount voucher /vip card

-Image is for illustrative purposes only



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け

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



The price excludes 7% VAT and 10% service charge

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。
- 特別価格の為、サービス券及びVIPカードのご利用は出来ません。
- Only available for advance reservation of at least 2 customers
- Prices shown are for one person.
- Course cannot be used with any other discount voucher /vip card
- Image is for illustrative purposes only



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

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

-Homemade Dessert of the Day
-本日のデザート



The price excludes 7% VAT and 10% service charge

宴会コース 2時間飲み放題付 PREMIUM PARTY COURSE ALL YOU CAN DRINK 2HOURS

◇Only available for advance reservation of at least 2 customers
◇Course cannot be used with any other discount voucher Vip card
◇Depending on the arrival status, the dish content may change.
◇The price excludes 7% VAT and 10% service charge

◇2名様以上で前日までに要予約
◇特別価格でのご提供の為、割引券などの使用不可
◇日本直送の鮮魚の為、入荷状況により写真と異なる場合があります
◇税金サービス料別途頂戴致します



Wagyu Sukiyaki



Wagyu Shabu Shabu



No.954 ZEITAKU COURSE 2,300.-

1. ZENSAI MORIAWASE
-Assorted Appetizer
-前菜盛合せ
2. NATSUMI SALAD
-Veggie Dip Salad
-菜摘サラダ
3. SUSHI MORIAWASE 6
-Today's Sushi 6 Kinds With Egg roll
-本日の寿司6種盛合せと厚焼き玉子

4. KUROGE WAGYU BEEF HOT POT
-A4 grade or higher Japanese black beef sirloin hot pot "Shabu shabu or Sukiyaki"
-A4等級以上の黒毛和牛サーロインのしゃぶしゃぶ又はすき焼き
5. UDON
-Udon Noodle
-うどん
6. Dessert
-Today's Dessert
-本日のデザート

You can change to snow crab hotpot for +200B per person.



No.956

MANZOKU COURSE 1,800.-

1. ZENSAI MORIAWASE
-Assorted Appetizer
-前菜盛合せ
2. KAISEN CHAWAN MUSHI
-Japanese Steamed egg custard with seafood
-海鮮茶碗蒸し
3. NAMA KAKI & SASHIMI MORIAWASE 3
-Raw oysters & Today's sashimi 3 Kinds
-刺身盛合せ5種
4. SHIOGAMA ROAST BEEF
-Wagyu Roasted Beef
-塩釜ロースビーフ
5. KUROBUTA HARIHARI NABE
-Berkshire Pork and Clam Hot Pot
-黒豚ハリハリ鍋
6. UDON SHABU YAKUMI PONZU
-Udon Noodles With Ponzu Sauce
-うどんしやぶ薬味ポン酢
7. SAKANA DONABE GOHAN
-Rice served in small pot with fish
-魚の炊き込みご飯
8. MISO SOUP
-Red Miso Soup
-味噌汁
9. YUZU SHERBET & FRUIT JELLY
-Yuzu Sherbet & fruit jelly
-柚子シャーベットとフルーツゼリー



No.957

KUSTUROGI COURSE 1,500.-

1. NATSUMI SALAD
-Veggie Dip Salad
-菜摘サラダ
2. NAMA KAI PONZU
-Today's Shell Oyster served with Ponzu
-生牡蠣ポン
3. INSTANT SMOKE 3 KINDS
-Instant Smoke Sashimi 3 Kinds
-瞬間スモーク3種盛り
4. WAGYU ROAST BEEF SALAD
-Wagyu Roasted Beef Salad
-和牛ローストビーフサラダ
5. AJILLO
-You can choose 1 Ajillo "Red sea bream or octopus"
-選べるアヒージョ(真鯛又はタコ)
6. PASTA
-You can choose 1 Pasta "Carbonara / Macaroni Bacon Cheese / Japanese Style Mentaiko Pasta / Vongola"
-選べるパスタ (カルボナーラ/マカロニベーコンチーズ
和風明太子/和風ボンゴレ)
7. DESSERT 3 KINDS
-Today's Home made Sweets 3 Kinds & Coffee
-デザート盛り合せと選べるドリンク

