

SEASONAL SPECIALTIES

Appetizer

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| Boiled Spinach and Taro Stem Seasoned with Sesame with Bonito Flakes | ¥ 1,000 |
| Marinated Bitter Gourd and Deep-Fried Tofu with Dried Cuttlefish | ¥ 1,000 |
| Corn Tofu, Edamame and Salmon Roe with Dashi Jelly | ¥ 1,150 |

Clear Soup

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| Kudzu-Coated Seaperch, Seasonal Dumpling, Green Vegetable and Japanese Ginger | ¥ 1,900 |
| Grilled and Marinated Seaperch, Hakuho Somen Noodles, Okra and Plum | ¥ 1,900 |
| Broiled Salted Ayu Sweetfish, Water Shield from Akita Prefecture, Somen Noodles and Plum | ¥ 2,250 |
| Kudzu-Coated Hamo Japanese Conger, New Zealand Spinach and Plum | ¥ 2,600 |

Broiled Dish

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| Isaki Chicken Grunt Teriyaki, Vinegared Vegetable and Marinated Vegetable | ¥ 2,250 |
| Broiled Kamasu Barracuda Wakasa Style and Soup | ¥ 2,250 |
| Broiled Blackthroat Seaperch Wakasa Style, Vinegared Vegetable and Marinated Vegetable | From ¥ 3,400 |

The menu may change without prior notice. We use domestic rice.
Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
Prices are inclusive of 13% service charge and 10% consumption tax.

Main Dish

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| Duck Loin Cooked in Tomato Sauce with Basil and Summer Vegetables | ¥ 2,250 |
| Organic Beef Fillet Steak and Vegetables with Japanese Sauce | ¥ 3,500 |
| Roasted Wagyu Beef and Vegetables with Horseradish | ¥ 3,700 |

Hot Dish

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| Deep-Fried Edamame Tofu and Green Vegetables with Starchy Sauce and Japanese Mustard | ¥ 1,000 |
| Simmered Octopus, Taro, Pumpkin and Green Vegetables with Cold Starchy Sauce and Japanese Mustard | ¥ 1,650 |

Rice Dish

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| Corn Rice, Japanese Pickles and Miso Soup | ¥ 1,000 |
| Mozuku Seaweed Japanese Risotto and Japanese Pickles | ¥ 1,000 |

Sushi

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| Nigiri with Hamo Japanese Conger from the Setonaikai Sea with Dashi Stock in Clay Pot | ¥ 2,900 |
| Wagyu Roasted Beef Nigiri and Hokkaido Sea Urchin Warship Roll | ¥ 3,700 |

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Chef's Recommendation

Eel from Aichi Prefecture

Hamo Pike Conger from the Setonaikai Sea

《Eel Dishes》

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| Eel Egg Custard, Taro, Starchy Sauce and Sansyo Pepper | ¥ | 2,000 |
| Eel Nigiri Sushi (2 pieces) | ¥ | 2,250 |
| Eel Cucumber Salad, Japanese Ginger and Vinegar Jelly | ¥ | 2,500 |
| Eel Cooked with Eggs | ¥ | 3,500 |
| Grilled and Served with Sauce or Plain Grilled | from ¥ | 4,700 |

《Hamo Dishes》

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| Nigiri Sushi (2 pieces) | from ¥ | 2,250 |
| Tempura (3 pieces) | ¥ | 2,900 |
| Hot Pot or Grilled, Served with Plum Soy Sauce or Mustard Vinegar Miso | from ¥ | 3,150 |
| Teriyaki | from ¥ | 3,150 |
| Cooked with Eggs | ¥ | 3,150 |

※Member's discount is up to 20% as per special dishes

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