

***Seasonal changes deliver endless inspiration
to the table Time-honored traditions
and authentic flavors are infused
with contemporary sophistication and style.
Genteel service creates a natural bridge
between charming local character and
rich Japanese culture.***



冷前菜 Cold Starters

-  枝豆 Edamame 190
Boiled green soy beans
-  冷やし わかめ Hiyashi Wakame 300
Seasoned seaweed
-  鮪山掛け Maguro Yamakake 300
Grated mountain yam mixed with fresh tuna
- 鶏燻製とごぼう ポン酢わさび和え 300
Tori Kunsei to Gobou Ponzu Wasabi-ae
Sliced smoked chicken and sweet soy braised burdock with wasabi and ponzu sauce
- 五色納豆 Goshiki Natto 450
Fermented soy bean with fresh tuna, sea urchin salmon roe, fresh calamari, and sliced mountain yam
- 黒毛和牛 北海道牛 冷製しゃぶしゃぶ 2,000
Kuroge-wagyu Hokkaido-gyu Rei-sei Shabu Shabu
Thinly sliced of Hokkaido beef sirloin cold shabu shabu "Japanese black cattle A3 grade"
-  黒毛和牛 飛騨牛 たたき 2,500
Kuroge-wagyu Hida-gyu Tataki
Seared Hida beef served with ponzu sauce "Japanese black cattle A5 grade"

サラダ Salad

-  海藻 サラダ Kaiso Salad 330
Garden vegetables and seaweed salad
- ソフトシェル サラダ Soft Shell Crab Salad 400
Deep-fried soft shell crab salad
-  炙り鮭とオニオンスライス サラダ Salmon Tataki Salad 400
Seared salmon and sliced onion salad
- アボカドと鮪の海苔巻 サラダ 450
Avocado Maguro Nori-maki Salad
Fresh tuna and avocado rolled with laver
- 刺身サラダ Sashimi Salad 600
Chef's selection of sashimi salad

Our salads are served with 5 choices of dressing
Wasabi mayonnaise / Cocktail and ponzu dressings
Tobanjan dressing / Yuzu dressing / Sesame and soy dressing

温前菜 Warm Starters

-  揚げ出し豆腐 Age-dashi Tofu 260
Crispy tofu in tempura sauce
-  塩煎り銀杏 Shio-iri Ginnan 280
Roasted ginkgo nuts with salt
-  豆腐と蒟蒻 ステーキ Tofu and Konnyaku Steak 280
 Tofu and Japanese yam steak with teriyaki sauce
- ししゃも 塩焼き Shishamo Shio-yaki 300
Salt grilled smelt fish
- 鶏 から揚げ きさら風 Tori Kara-age KiSara Style 360
Deep-fried chicken flavored with soy and yuzu
- チキン南蛮 Chicken Namban 360
Crispy chicken, sweet vinegar glaze and tartar sauce
- 白魚唐揚げ Sirauo Karaage 400
Crispy Japanese ice fish
-  帆立貝 揚げ物 Hotategai Age-mono 520
Deep-fried Hokkaido scallop with homemade pickles



Vegetarian



Healthy



Signature dish



Item contains Pork

Prices are subject to 10% service charge and 7% government tax

天ぷら Tempura

 野菜 天ぷら Yasai Tempura 260
Assorted vegetable tempura


天ぷら 盛り合わせ Tempura Mori-awase 490
Seafood and vegetable tempura

海老 天ぷら Ebi Tempura 490
Prawn tempura

 活ロブスター 天ぷら Ike Lobster Tempura 2,000
Live lobster tempura

椀物 Soup

 清汁 Sumashi-Jiru 200
Chicken, prawn and vegetable clear soup

 土瓶蒸し Dobin Mushi 230
Chicken, prawn and vegetable clear soup served in earthen pot

下記の二品は小鍋にてご提供いたします。
Two soups below are served in a hot pot and are perfect for sharing

牡蠣 ピリ辛味噌スープ Kaki Piri-kara Miso Soup 400
Japanese oysters and vegetables with spicy miso soup

石狩汁 Ishikari Jiru 420
Salmon and vegetable soup

海鮮料理 Fish and Seafood

サーモン 塩焼き/てりやき Salmon Shio-yaki / Teriyaki 500
Grilled salmon with your choice of salt grill or teriyaki

さば 塩焼き/てりやき Saba Shio-yaki / Teriyaki 490
Grilled mackerel with your choice of salt grill or teriyaki

鯛/サーモン かぶと煮 Tai / Salmon Kabuto-ni 600
Simmered sea bream or salmon head in sweet soy sauce

 銀だら 塩焼き/てりやき/西京焼き 820
Gindara Shio-yaki / Teriyaki / Saikyo-yaki
Grilled black cod with your choice of salt grill, teriyaki or marinated sweet miso grill

スノーフィッシュ笹蒸し トリュフ添え 1,080
Snow Fish Sasa-mushi Truffle Zoe
Steamed snow fish and black truffle wrapped in sasa leaves, sakura sauce

鰻 蒲焼き Unagi Kaba-yaki 1,000
Grilled eel glazed in sweet soy sauce

特上 鰻 蒲焼き Tokujyou Unagi Kaba-yaki 1,620
Premium grilled eel glazed in sweet soy sauce



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肉料理 Meat and Poultry

- P** 黒豚トンカツ
Kurobuta Ton-katsu
Deep-fried breaded black pork
- P** 黒豚とろとろ煮 黒豆ソース
Kurobuta Torotoro-ni Kuromame Sauce
Slow-cooked black pork belly with black bean sauce
- 若鶏の網焼き 野菜の南蛮漬け
Wakadori Ami-yaki Yasai Namban-zuke
Grilled chicken and namban sweet vinegar,
marinated vegetables with yuzu pepper cream sauce
- 鴨** ロース煮
Kamo Rosu-ni
Braised duck breast and leeks with mustard sauce
- 牛肉ステーキ** きさら風
Gyu-niku Steak Kisara Style
Your choice of
US Black Angus Beef Ribeye "IOWA, USA",
Hokkaido beef sirloin "Japanese black cattle A3 grade" or
Hida beef sirloin "Japanese black cattle A5 grade"
cooked KiSara style steak (180g)

鍋物 Hot Pot

- 500 **海鮮** しゃぶしゃぶ Kaisen Shabu Shabu 1,950
Tiger prawn, snow fish, salmon, scallops, fresh calamari
and vegetable with sesame and ponzu sauce
- 520 **すき焼き** Sukiyaki US Black Angus...1,800
Your choice of thinly slices Hokkaido...3,900
US Black Angus Beef Ribeye "IOWA, USA", Hida...4,900
Hokkaido beef sirloin "Japanese black cattle A3 grade" or
Hida beef sirloin "Japanese black cattle A5 grade"
and vegetables cooked in sweet soy sauce served with egg (180g)
- 520 **しゃぶしゃぶ** Shabu Shabu US Black Angus...1,800
Your choice of thinly slices Hokkaido...3,900
US Black Angus Beef Ribeye "IOWA, USA", Hida...4,900
Hokkaido beef sirloin "Japanese black cattle A3 grade" or
Hida beef sirloin "Japanese black cattle A5 grade"
with sesame sauce and ponzu sauce (180g)
- 580

鍋物追加 Extra Dishes for Sukiyaki and Shabu Shabu

- 野菜** 盛り合せ Yasai Moriawase 200
Assorted vegetables
- 稲庭うどん** Inaniwa Udon 200
Inaniwa wheat noodles
- H** **コラーゲンゼリー** Collagen Jelly 240
Collagen jelly
- 海鮮** Kaisen 1,400
Tiger prawn, snowfish, salmon, scallop and fresh calamari
- USブラックアンガスビーフribeye** 1,250
US Black Angus Beef Ribeye
Thinly sliced US Black Angus Beef Ribeye (180g)
"IOWA, USA"
- 黒毛和牛 北海道牛サーロイン** 3,350
Kuroge-wagyu Hokkaido-gyu Sirloin
Thinly sliced Hokkaido beef sirloin (180g)
"Japanese black cattle A3 grade"
- 黒毛和牛 飛騨牛サーロイン** 4,350
Kuroge-wagyu Hida-gyu Sirloin
Thinly slices Hida beef sirloin (180g)
"Japanese black cattle A5 grade"



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お造り 盛り合わせ Assorted Sashimi

織部 Oribe 850
お造り 3種 盛り合わせ
Three kinds of assorted sashimi

飛鳥 Asuka 1,000
お造り 5種 盛り合わせ
Five kinds of assorted sashimi

朝露 Asatsuyu 1,940
上お造り 盛り合わせ
Chef's selection of sashimi

山水 Sansui 3,070
特上お造り 盛り合わせ
Premium selection of sashimi


 雅 Miyabi 3,960
特選お造り 盛り合わせ
Super premium selection of sashimi

お寿司 盛り合わせ Assorted Sushi

華 Hana 1,530
上寿司 盛り合わせ
Chef's selection of sushi served with miso soup

禅 Zen 2,240
特上寿司 盛り合わせ
Premium selection of sushi served with miso soup

利休 Rikyu 2,240
特上ちらし寿司
Premium selection of sashimi on a bed of sushi rice served with miso soup

 プラチナム Platinum 2,830
特選寿司 刺身 盛り合わせ
Super premium selection of sushi and sashimi served with miso soup

寿司 刺身 Sushi and Sashimi Your choice of Nigiri or Sashimi

たまご Tamago Mori 330
Egg omelet Nigiri 80

カニカマ Kani-kama Mori 330
Crab sticks Nigiri 80

海老 Ebi Nigiri 120
Boiled tiger prawn

 アオリイカ Aorika Sashimi 400
Calamari Nigiri 120

しめ鯖 Sime Saba Sashimi 570
Marinated mackerel Nigiri 130

北寄貝 Hokkigai Mori 570
Surf clam Nigiri 130

鮪 Maguro Sashimi 570
Tuna Nigiri 130

サーモン Salmon Sashimi 570
Salmon Nigiri 130

炙り サーモン Aburi Salmon Nigiri 130
Seared salmon

とびこ Tobiko Nigiri Gunkan 140
Flying fish roe

甘海老 Amaebi Sashimi 710
Sweet shrimp Nigiri 150

帆立貝 Hotategai Sashimi 740
Hokkaido scallop Nigiri 160

 ぶり Buri Sashimi 840
Yellowtail Nigiri 170

平目 Hirame Sashimi 1,000
Halibut Nigiri 190

真鯛 Madai Sashimi 1,000
Sea bream Nigiri 190

鰻 Unagi Nigiri 190
Grilled eel

いくら Ikura Nigiri Gunkan 190
Salmon roe

ずわい蟹 Zuwaigani Sashimi 1,110
Queen crab Nigiri 220

炙り ずわい蟹 Aburi Zuwaigani Nigiri 220
Seared queen crab

活プーケットロブスター Ike Lobster Sashimi 2,040
Live lobster

海胆 Uni Sashimi 2,000
Sea urchin Nigiri Gunkan 640

 大トロ Otoro Sashimi 2,800
Premium tuna belly Nigiri 540

炙り 大トロ Aburi Otoro Nigiri 540
Seared premium tuna belly



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デザイナー巻寿司
Designer Sushi roll and Hand roll

	ベジタリアンロール Vegetarian Roll	Maki	220
	Pickles, cucumber and avocado roll	Temaki	160
	スパイシーツナロール Spicy Tuna Roll	Maki	340
	Chopped tuna mixed with spicy sauce roll	Temaki	260
	サーモンスキンロール Salmon skin Roll	Maki	340
	Salmon and crispy salmon skin roll	Temaki	260
	スパイダーロール Spider Roll	Maki	370
	Crispy soft shell crab roll	Temaki	290
	ダブル クランチロール Double Crunchy Roll		400
	Prawn tempura, avocado and cucumber roll covered with crispy tempura batter		
	ドラゴンロール Dragon Roll	Maki	420
	Grilled eel and cucumber roll covered with avocado	Temaki	330
	炙り サーモンロール Aburi Salmon Roll		590
	Avocado, crab sticks and cucumber roll covered with seared salmon		
	レインボーロール Rainbow Roll		680
	Avocado, crab sticks and cucumber roll covered with avocado, salmon, tuna, prawn, halibut, yellowtail and egg omelet		
	うなぎパワーロール Unagi Power Roll		820
	Avocado, egg omelet, cucumber roll covered with grilled eel		
	ラグジュアリー 飛騨牛ロール		2,400
	Luxury Hida-gyu Roll Hokkaido scallop and avocado covered with Hida beef		

巻寿司 手巻き寿司
Traditional Sushi roll and Hand roll

	かっぱ巻 Kappa-maki		160
	Cucumber roll		
	梅シソ巻 Umeshiso-maki		160
	Pickled plums and oba leaf roll		
	お新香巻 Oshinko-maki		160
	Pickled turnip roll		
	納豆巻 Natto-maki		200
	Fermented soy bean roll		
	鉄火巻 Tekka-maki		280
	Tuna roll		
	カリフォルニア巻 California-maki	Maki	340
	Avocado, crab sticks and cucumber roll	Temaki	260
	鰻きゅう巻 Unakyu-maki	Maki	380
	Grilled eel and cucumber roll	Temaki	300
	葱とろ巻 Negitoro-maki		580
	Chopped otoro and spring onion roll		



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鉄板焼アラカルト
Teppanyaki A la Carte

 ほうれん草 Hourensou Spinach	200	アオリイカ Aoriika Calamari	600
 茄子 Nasu Eggplant	200	サーモン Salmon Salmon	680
 アスパラ Aspara Asparagus	200	 牡蠣 Kaki Japanese oysters	700
 野菜 盛り合わせ Yasai Moria-wase Assorted vegetables	300	タイガープローン Tiger prawn Tiger prawns	780
 きのこ 盛り合わせ Kinoko Moria-wase Assorted mushrooms	300	スノーフィッシュ Snow fish Snow fish	980
鶏肉 Tori Chicken	600	銀だら Gindara Black cod	980
 黒豚 Kurobuta Black pork	700	 帆立貝 Hotategai Hokkaido scallops	1,200
 ニュージーランド ラム New Zealand Lamb Ovation Pasture Raised lamb cutlets "North Island, New Zealand"	1,300	手長海老 Tenagaebi Blue river prawns	1,850
プライムムルワラ オーストラリアンビーフフィレ Prime Mulwarra Australian Beef Fillet Prime Mulwarra 150 Grain fed Beef Tenderloin (150g) "East, Australia"	1,600	活ロブスター Lobster Live lobster	2,040
USブラックアンガスビーフリブアイ US Black Angus Beef Ribeye US Black Angus Beef Ribeye (180g) "IOWA, USA"	1,600	シーフード 盛り合わせ Seafood Mori-awase シェフのおすすめ鮮魚 2種 タイガープローン 帆立貝 アオリイカ Chef's selected two kinds of fish Tiger prawn, Hokkaido scallop and calamari	1,900
黒毛和牛 北海道牛サーロイン Kuroge-wagyu Hokkaido-gyu Sirloin Hokkaido beef sirloin (180g) "Japanese black cattle A3 grade"	3,700	 特選シーフード 盛り合わせ Premium Seafood Mori-awase シェフのおすすめ鮮魚 2種 活ロブスター 帆立貝 アオリイカ Chef's selected two kinds of fish Live lobster, Hokkaido scallop and calamari	2,900
黒毛和牛 飛騨牛サーロイン Kuroge-wagyu Hida-gyu Sirloin Hida beef sirloin (180g) "Japanese black cattle A5 grade"	4,700		



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料理長おすすめ 鉄板焼コース
Chef's Selection Teppanyaki Course

桜 牛肉と海鮮盛り合わせコース
Sakura Surf & Turf Course

2,800

先付 Amuse-bouche

お造り 盛り合わせ Selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

シェフのおすすめ鮮魚 タイガープローン アオリイカ
Chef's selected fish, tiger prawn and calamari

USブラックアンガスビーフフリブアイ/オーストラリアンビーフフィレ
Your choice of US Black Angus Beef Ribeye (120g) "IOWA, USA" or
Prime Mulwarra 150 Grain fed Beef Tenderloin (100g) "East, Australia"

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

檜 和牛と海鮮盛り合わせコース
Hinoki Premium Surf & Turf Course

Hokkaido 4,200
Hida 5,200

先付 Amuse-bouche

特選お造り 盛り合わせ Premium selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

シェフのおすすめ鮮魚 手長海老 帆立
Chef's selected fish,
Blue river prawn and Hokkaido scallop

黒毛和牛 飛騨牛/北海道牛サーロイン
Your choice of Hokkaido beef sirloin (100g) "Japanese black cattle
A3 grade" or Hida beef sirloin (100g) "Japanese black cattle A5 grade"

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

和牛コース
Japanese Beef Course

Hokkaido 4,400
Hida 5,400

先付 Amuse-bouche

特選お造り 盛り合わせ Premium selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

黒毛和牛 飛騨牛/北海道牛サーロイン
Your choice of Hokkaido beef sirloin (180g) "Japanese black cattle
A3 grade" or Hida beef sirloin (180g) "Japanese black cattle A5 grade"

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream



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牛肉コース

2,200

Beef Course

先付 Amuse-bouche

お造り 盛り合わせ Selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

USブラックアンガスビーフフリブアイ/オーストラリアンビーフフィレ
Your choice of US Black Angus Beef Ribeye (180g) "IOWA, USA" or
Prime Mulwarra 150 Grain fed Beef Tenderloin (150g) "East, Australia"

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

シーフード 盛り合わせコース
Seafood Course

2,500

先付 Amuse-bouche

お造り 盛り合わせ Selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

シェフのおすすめ鮮魚 2種
タイガープローン 帆立貝 アオリイカ
Chef's selected two kinds of fish
Tiger prawn, Hokkaido scallop and calamari

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream

特選シーフード 盛り合わせコース
Premium Seafood Course

3,600

先付 Amuse-bouche

特選お造り 盛り合わせ Premium selection of sashimi

清汁 Chicken, prawn and vegetables clear soup

海藻 サラダ Garden vegetables and seaweed salad

シェフのおすすめ鮮魚 2種
活ロブスター 帆立貝 アオリイカ
Chef's selected two kinds of fish
Live lobster, Hokkaido scallop and calamari

ご飯又は焼飯 味噌汁 香の物
Steamed or fried rice, miso soup and Japanese pickles

季節のフルーツ又はアイスクリーム
Seasonal fruit or ice cream



朴葉焼き
Houba Grill

USブラックアンガスビーフリブアイ 朴葉焼き 1,100

US Black Angus Beef Ribeye Houba-yaki
Houba grilled US Black Angus Beef Ribeye
"IOWA, USA"

黒毛和牛 北海道牛サーロイン 朴葉焼き 2,000

Kuroge-wagyu Hokkaido-gyu Sirloin Houba-yaki
Houba grilled Hokkaido beef sirloin
"Japanese black cattle A3 grade"

黒毛和牛 飛騨牛サーロイン 朴葉焼き 2,500

Kuroge-wagyu Hida-gyu Sirloin Houba-yaki
Houba grilled Hida beef sirloin
"Japanese black cattle A5 grade"

活ロブスター 朴葉焼き 2,150

Ike lobster Houba-yaki
Houba grilled live lobster with sweet miso



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釜めし

Kama-meshi - Japanese style "Risotto " served in traditional Rice Pot

サーモンといくら親子釜めし

Salmon to Ikura no Oyako Kama-meshi

Japanese style risotto with salmon and roe served in a pot

600

スノーフィッシュ 釜めし

Snow Fish Kama-meshi

Japanese style risotto with snow fish served in a pot

840

海鮮 釜めし

Kaisen Kama-meshi

Japanese style risotto with queen crab, prawn, scallop, snow fish, salmon and roe served in a pot

900

鰻釜めし

Unagi Kama-meshi

Japanese style risotto with eel served in a pot

1,000

特上鰻釜めし

Tokujoyou Unagi Kama-meshi

Japanese style risotto with premium eel served in a pot

1,620



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お食事
Rice and Noodle

-  **ざる そば/うどん Zaru Soba / Udon**
Cold buckwheat or wheat noodle 260
-  **ざる 稲庭うどん Zaru Inaniwa Udon**
Cold Inaniwa wheat noodle 300
- 天ぷら そば/うどん Tempura Soba / Udon**
Buckwheat or wheat noodle soup with prawn tempura 380
- 天ざる そば/うどん Tenzaru Soba / Udon**
Cold buckwheat or wheat noodle with prawn tempura 380
- 肉 そば/うどん Niku Soba / Udon**
Buckwheat or wheat noodle soup with thinly sliced US Black Angus Beef Ribeye 580
-  **カツ重 Katsu Jyu**
Crispy black pork cutlet on a bed of steamed rice served with miso soup 500
- 天重 Ten Jyu**
Tempura prawns on a bed of steamed rice served with miso soup 540
- 鰻ひつまぶし ご飯 Unagi Hitsumabushi Gohan**
Sliced grilled eel, egg omelet and oba leaves on a bed of steamed rice served with miso soup 820
- 鰻重 Una Jyu**
Grilled eel on a bed of steamed rice served with miso soup 1,000
- 特上 鰻ひつまぶし ご飯 Tokujyou Unagi Hitsumabushi Gohan**
Premium sliced grilled eel, egg omelet and oba leaves on a bed of steamed rice served with miso soup 1,420
-  **特上 鰻重 Tokujyou Una Jyu**
Premium grilled eel on a bed of steamed rice served with miso soup 1,620

甘味
Dessert

-  **抹茶クリームブリュレ Matcha Cream Brûlée**
Green tea cream brûlée 200
- ぜんざい Zenzai**
Sweet red bean soup with rice flour dumplings 200
- アイスクリーム 小豆 / 抹茶 / バニラ Ice Cream Azuki / Matcha / Vanilla**
Your choice of red bean, green tea or vanilla ice cream 200
- アイスクリームあずき添え 小豆 / 抹茶 / バニラ Ice Cream Azuki Zoe Azuki / Matcha / Vanilla**
Your choice of red bean, green tea or vanilla ice cream with red beans 210
-  **季節の果物 盛り合わせ Kudamono Mori-awase**
Assorted seasonal fruit 240/420
-  **大福 Daifuku**
Japanese small round rice cake 260
- マンゴー 梅ゼリー Mango Ume Jelly**
Plum wine jelly, mango ice cream, mango cream and fresh mango 280
-  **ゆずアイスクリーム ミルクチョコレートコーティング Yuzu Ice cream Milk chocolate Coating**
Yuzu milk chocolate coated cubed ice cream served with mango plum wine sauce and wasabi cream 360



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