

ディナーメニュー Dinner Menu

懐石 Kaiseki

- ⑤ 葵 24,200
Kaiseki "Aoi"

特撰コース Special Set Dinner

- ディナーコース 『喜』 18,700
Dinner course "Yorokobi"
前菜、造り、煮物、天婦羅、鉄板焼フィレ、寿司4貫、赤出し、デザート
Appetiser, sashimi, simmered dish, tempura, beef tenderloin,
4 pieces of sushi, miso soup and dessert

⑤ Signature dish

表記料金は全て日本円で消費税を含みます。
15%のサービス料を別途申し受けます。

All prices quoted are in Japanese Yen inclusive of consumption tax and subject to 15% service charge.

酒菜

A La Carte

- | | | |
|---|---|-------|
| ⑤ | 青菜煮浸し
Boiled green vegetables | 990 |
| ⑤ | 大根と水菜のサラダ
Sliced white radish and pot herb mustard salad | 990 |
| ⑤ | アスパラ塩ゆで
Boiled green asparagus | 1,430 |
| ⑤ | 小芋揚げ出し
Deep-fried baby yam with tempura sauce | 1,430 |
| | 鮭ハラス塩焼
Grilled salmon belly | 1,760 |
| | 本日の豆腐 生雲丹
Today's tofu with sea urchin | 2,090 |
| | カニとトマトのサラダ ガトー仕立
Crab meat and tomato salad | 2,200 |
| | 生雲丹プリン コンソメゼリー
Sea urchin pudding with consommé jelly | 2,530 |
| ⑤ | 和前菜
Japanese style assorted appetiser | 3,520 |
| ⑤ | 酒菜盛り合せ
Assorted appetiser | 4,180 |

吸物

Soup

- | | | |
|---|---|-------|
| | 季節のスープ
Monthly seasonal soup | 1,320 |
| | 茶碗蒸し
Steamed Egg Custard | 1,320 |
| | 本日のお吸い物
Today's fish clear soup | 1,980 |
| ⑤ | フォアグラ茶碗蒸し トリュフ館
Foie Gras steamed egg custard with thick truffle sauce | 3,080 |

⑤ Signature dish ⑤ Vegetarian dish

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お造り Sashimi

⑤ お造り盛り合せ(魚介8種) Assorted sashimi (8 kinds of seafood)	9,350
白身魚のお造り 又は、うす造り White meat fish sashimi or thinly sliced sashimi "Usuzukuri"	4,290
本鮪赤身 Red tuna	4,070
本鮪中トロ Prime tuna (Chutoro)	6,380
本鮪トロ Fatty prime tuna (Otoro)	9,350
鮑(国産) Japanese live abalone (一杯200g程度) *One abalone is approximately 200g	時価 Market price
伊勢海老(国産) Japanese live lobster (一尾350g程度) *One lobster is approximately 350g	100g 4,070 (目安)

天婦羅 Tempura

⑤ 野菜の天婦羅 Vegetable tempura	2,090
海老の天婦羅(5本) Prawn tempura (5 pieces)	4,400
天婦羅盛り合せ Assorted tempura	5,280
鮑の天婦羅 Abalone tempura	時価 Market price

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伊勢海老料理 (一尾350g程度)

Japanese Lobster

14,250~

*One lobster is approximately 350g

お好みの調理法をお選び下さい。
Please choose your favourite cooking style.

刺身

Sashimi

鉄板焼き

Teppanyaki

小鍋仕立て

Hot pot soup style

鬼殻焼き

Roasted in the shell

姿塩茹で

Boiled with salt

具足煮

Simmered with egg sauce

鮑料理 (一杯200g程度)

Japanese Abalone

時価 Market price

*One abalone is approximately 200g

お好みの調理法をお選び下さい。
Please choose your favourite cooking style.

刺身

Sashimi

鉄板焼き

Teppanyaki

天婦羅

Tempura

香草パン粉焼き

Herb-crusted grilled

⑤ Signature dish

⑥ Vegetarian dish

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魚貝料理 Seafood

きんき塩焼 4,070
Grilled rock fish-"Kinki" fillet

伊勢海老(国産) 14,250~
Japanese live lobster
(一尾350g程度) *One lobster is approximately 350g

鮑鉄板焼(国産) 時価
Teppanyaki Japanese live abalone Market price

肉料理 Meat

大山(ダイセン)鶏の炭火焼 2,530
Charcoal-grilled chicken

六白黒豚の塩焼 又は 味噌焼(鹿児島産) 3,080
Pan-fried Berkshire pork loin with salt or miso paste

黒毛和牛 季節野菜包み焼 6,380
Thinly sliced Japanese prime beef rolled with seasonal vegetables

黒毛和牛ヒレステーキ鉄板焼 100g 7,150
Teppanyaki Japanese prime beef tenderloin steak

黒毛和牛サーロインステーキ鉄板焼 又は 照り焼 150g 10,450
Japanese prime beef sirloin steak teppanyaki or teriyaki

⑤ フォアグラ 黒毛和牛ヒレステーキ ペリグーソース 13,750
Teppanyaki Foie Gras and Japanese prime beef tenderloin with perigueux sauce

⑤ Signature dish ⑦ Vegetarian dish

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寿司 アラカルト
Sushi A La Carte

⑤ Signature dish ⑥ Vegetarian dish

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寿司单品 Sushi A La Carte

前菜炙り寿司	2貫	2,750
2 pieces of grilled sushi		
炙り寿司盛り合わせ	5貫	5,500
5 pieces of assorted grilled sushi		
寿司盛り合わせ『月』	8貫	8,800
8 pieces of assorted sushi "Tsuki"		
寿司盛り合わせ『花』	9貫	11,000
9 pieces of assorted sushi "Hana"		

握り Nigiri Sushi

		one piece
大車海老	Big "KURUMA" prawn	3,850
大とろ	Fatty prime tuna (Otoro)	1,760
中とろ	Prime tuna (Chutoro)	
鮑	Live abalone	1,650
みる貝	Geoduck	
雲丹	Sea urchin	
赤貝	Ark shell	1,540
牡丹海老	"BOTAN" shrimp	1,430
車海老	"KURUMA" prawn	
いばら蟹内子	"IBARA" crab milt	
白身	White meat fish	1,210
北寄貝	Surf clam	
つぶ貝	"TSUBU" shellfish	

⑤ Signature dish ⑥ Vegetarian dish

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握り Nigiri Sushi

one
piece

赤身	Red tuna	990
青物	Yellow tail	
鰯	Horse mackerel	
烏賊	Squid	880
いくら	Salmon roe	
穴子	Sea eel	
平貝	Pen shell	770
小肌	Gizzard	
玉子	Japanese omelet	550
野菜	Vegetable	

巻物 Roll Sushi

とろ鉄火巻	Fatty tuna roll	3,190
ねぎとろ巻	Fatty tuna and leek roll	
とろたく巻	Fatty tuna and pickles roll	
鉄火巻	Tuna roll	1,650
穴子巻	Sea eel roll	
山葵巻	Wasabi roll	
新香巻	Pickle roll	880
梅しそ巻	Sour plum roll	
かつぱ巻	Cucumber roll	
かんぴょう巻	Gourd roll	

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食事 Rice and Noodles

- | | | |
|---|---|-------|
| ⑤ | 稲庭うどん(温、冷)
Inaniwa udon noodles (hot or cold) | 990 |
| ⑤ | そば(温、冷)
Buckwheat noodles (hot or cold) | 990 |
| | お茶漬け 鮭、梅、海苔
Rice with salmon flake, plum or seaweed served with green tea | 990 |
| ⑤ | 雑炊 野菜 又は 梅
Japanese porridge with vegetables or plum | 1,320 |
| | 雑炊 蟹
Japanese porridge with crab meat | 1,760 |
| ⑤ | 夢ごこち釜炊き、おかず、香物、赤出し
Clay pot cooked white rice, pickles and miso soup | 2,090 |
| | 雲丹の釜炊き飯、香物、赤出し
Clay pot cooked white rice with sea urchin, pickles and miso soup | 4,290 |
| | ミニ海鮮丼、香物、赤出し
Assorted sashimi on sushi rice, pickles and miso soup | 3,300 |

⑤ Signature dish ⑤ Vegetarian dish

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デザート Dessert

- ⑤ グラマラッカ 1,430
Vanilla ice cream and tapioca with Gula Malacca
- マンゴープリン 1,430
Mango pudding
- 季節の果物 コアントローゼリー 1,430
Seasonal fruits with Cointreau jelly
- 抹茶のあんみつ 1,430
Macha no Anmitsu
Vanilla ice cream and macha-agar with red bean and syrup
- あずきのブリュレ 1,430
Red bean brûlée

フルーツ Fruits

- ⑤ 果物の盛り合せ 2,750
Assorted seasonal fruits
- ⑤ 静岡県産マスクメロン 3,080
Mask melon from Shizuoka prefecture

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