

季節

菜单

季節のおすすめ



凉拌冬瓜

蟹肉のせ冬瓜の冷菜 (1人前)

Cold wax gourd topped with crab meat (for 1 person)

¥660

凉拌海鮮

3種海鮮の上湯ゼリー添え (1人前)

3 kinds of seafood topped with jelly sauce made from top grade soup (for 1 person)

¥880

蓴菜竹筴翅

ジュン菜と衣笠茸のフカヒレスープ (1人前)

Shark's fin soup with water shield & "KINUGASA" mushroom (for 1 person)

¥1870

羅勒炒双鮮

大エビとホタテのバジル炒め

Stir-fried prawn & scallop with basil

¥2200

穴子扒芋奶

里芋の山椒穴子あんかけ (1人前)

Conger eel topped with taro (Chinese pepper flavor) (for 1 person)

¥880

蟹肉扒冬瓜

冬瓜の蟹肉・枝豆あんかけ (1人前)

Boiled wax gourd topped with crab meat & green soybean sauce (for 1 person)

¥770

白灼和牛肉

茗荷と生姜のせ和牛の湯引き 特製ソース (1人前)

Parboiled Japanese beef with special soy sauce (for 1 person)

¥1980

時菜炒和牛

和牛と夏野菜のあつさり炒め

Stir-fried Japanese beef with seasonal vegetable

¥3960

山椒穴子炒飯

穴子とオクラの山椒チャーハン

Fried rice with conger eel & okra (Chinese pepper flavor)

¥1760

大葉帯子炒飯

大葉と茗荷が香るホタテ入りチャーハン

Fried rice with scallop, Japanese ginger & green peperilla

¥1760

咸鱼蒸鶏飯

鶏肉・枝豆入りハムユイ釜炊きご飯 (蒸し時間 25分)

Steamed rice with salted fish, chicken & green soybean

¥1650



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