

**おすすめ料理**  
**Chef's Recommendations**

日本殻付牡蠣刺身 又は 天婦羅 (1 只) Seasonal Japanese oyster sashimi or tempura (one piece)	150
石垣貝寿司 (2 件) Ishigaki-gai sushi (two pieces)	180
飛魚姿造り (三重県) Flying fish sashimi	280
沖縄ゴーヤ 稚鮎天婦羅 抹茶塩 (和歌山産) Okinawa bitter gourd and sweetfish tempura	280
鰯唐揚 (小樽産) Deep-fried flatfish	350
粒貝造り Tsubugai sashimi	450
キンキ煮付け 又は 塩焼き (北海道) (450g) Kinki fish braised with organic soya bean sauce or grilled with salt (450g)	1588
活鮑 鉄板焼 (500g) Live abalone teppanyaki (500g)	1688

**今月のおすすめ御膳**  
**Monthly Recommendations Set Menu**

30 アニバーサリー御膳 (1 人前) 30 Anniversary Gozen (per person)	1688
<p>先付二点、刺身五点盛、鮑 大根煮、松葉蟹 青さ茶碗蒸し、 鯖塩焼、鹿児島和牛ヒレ鉄板焼、冷稲庭うどん、甘味</p> <p>Served with two kinds of appetizer, five kinds of sashimi with oyster, cooked abalone and radish, snow crab meat and aosa seaweed chawanmushi, grilled mackerel with salt, Kagoshima Wagyu fillet teppanyaki, cold inaniwa noodles and dessert</p>	

*Prices are subject to 10% service charge*

