

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
秋刀刺身 又は 塩焼き (北海道) Saury sashimi or grilled with salt	280
目光魚、白玉粟米天婦羅 抹茶塩 Mehikari and Hokkaido sweet corn tempura	280
焼松茸 又は 松茸天婦羅 又は 松茸海鮮土瓶蒸し Grilled Matsutake mushrooms or tempura or earthen tea-pot soup with seafood	380
殻付うに キャビア トロたた Hokkaido sea urchin with caviar and fatty tuna tartar <i>*Time for preparation approximately 15 minutes</i>	580
キンキ煮付け 又は 塩焼き (450g) Kinki fish braised with organic soya bean sauce or grilled with salt (450g)	1588
活鮑 松茸鉄板焼 (500g) Live abalone and Matsutake mushrooms teppanyaki (500g)	1688

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

秋季の会席 (1 人前) Autumn Kaiseki (Per person)	1288
先付二点、刺身五点盛、鮭一夜干、厚岸牡蠣 里芋天婦羅、 飛騨牛鉄板焼、松葉蟹茶碗蒸し、松茸ご飯、味噌汁、香の物、甘味 Served with two kinds of appetiser, five kinds of sashimi, dried Hokke fish, Akkeshi oyster and taro tempura, Hida beef teppanyaki, snow crab chawanmushi, Matsutake mushrooms rice, miso soup, pickles and dessert <i>*祇限午市供應 Served Lunch Only</i>	
活タラバ蟹 飛騨牛鍋御膳 (1 人前) Live King Crab and Hida Beef Hot Pot Set (Per person)	1588
先付、刺身五点盛、茶碗蒸し、タラバ蟹足天婦羅 (1 只)、 タラバ蟹 飛騨牛 野菜鍋、稲庭うどん、甘味 Served with an appetiser, five kinds of sashimi, chawanmushi, one piece of crab leg tempura, King crab, Hida beef, vegetables hot pot with inaniwa noodles and dessert	

*Prices are subject to 10% service charge*

