

| *Sashimi* |

Assorted sashimi (5 Kinds)	3,800
Assorted sashimi (3 Kinds)	2,400
Tuna and Green Onion	1,500
Seared Sawara (Spanish Mackerel)	1,200
Aged Sumi Ika (Cuttlefish)	1,400
Kelp-Cured Cherry Sea Bream	1,200
Marinated Mackerel w/ Sweet Vinegar Pickled Dried Daikon and Soybeans	1,100

| *Small dishes, cold dishes* |

Rapeseed Greens and Whitebait Ohitashi	700
Celeriac and Plum Crystal Salad	680
Green Bean Salad Tossed with Peanut-Sesame Sauce	650
"Midori no Tanuki" Chilled Tofu with Parsley Tenkasu and Avocado	1,000
Cucumber with Moromi Lentil Miso Dip	650

| *Salad* |

Salad of Seared Mackerel, Chrysanthemum Greens, and Brussels Sprouts	1,500
Snow Crab and Udo Salad, Apple Vinaigrette	1,800

| *Fried food* |

Japanese Fried Chicken with Grated Daikon and Ponzu	900
Salted Fried Chicken Wings with Yuzu Pepper	850
Azumino Pasture-Raised Pork Bite-Sized Cutlets with Roasted Tomato	850
Fried Shiba Shrimp with Chaat Masala	800
Charcoal-Flavored Fries with Pecorino romano cheese	1,000

| *Steamed/Boiled dishes* |

Shumai of Azumino Pasture-Raised Pork	1,200
Nikudofu with Wagyu Beef Tendon, served with Oregano Chili Oil	2,300

| *Grilled dishes* |

Additive-Free Dried Fish Direct from Izu	
• Kibinago	700
• Atka Mackerel from Hokkaido	1,600
• Hariko Pacific Saury from Iwate	800
Tuna Cheek Meunière with Sansho Daikon Ponzu Sauce	1,800
Chicken Breast with Brown Butter Sauce with Moromi	2,500
Miso-Marinated Grilled Loin of Azumino Pasture-Raised Pork	3,400

| *Sake snacks* |

Assorted pickles	1,000
Jerusalem artichoke pickled in rice bran and Comte cheese	900
Brown Rice Mochi Wrapped in Nori with Sake Lees Spicy Cod Roe (1p)	800
Raisin Butter with Whole Wheat Crackers	1,000

| *Rice dishes / final meal* |

Clay Pot-Cooked White Rice Onigiri with Pickles and Miso Soup(Serves 2)	2,600
Squid Ink Stir-Fried Noodles with Yukari-Seasoned Pickled Ginger	1,500

| *Sweets* |

Sake Lees Gelato	500
------------------	-----