

ディナーメニュー Dinner Menu

懐石 Kaiseki

- ⑤ 葵 22,000
Kaiseki "Aoi"
- おまかせ 27,000
Chef's special kaiseki "Omakase"

特撰コース Special Set Dinner

- ディナーコース 『サーフ&ターフ 饗宴』 20,000
Dinner course "Surf & Turf"
先付、スープ、造り、炙り寿司2貫、鉄板焼フィレステーキ又は鮑、
寿司5貫、赤出し、デザート
Appetiser, soup, sashimi, 2 pieces of seared sushi,
choice of beef tenderloin or abalone, 5 pieces of sushi,
miso soup and choice of dessert
- ディナーコース 『喜』 17,000
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
- ディナーコース 『五重奏』 13,500
Dinner course "Quintet"
先付、造り、フォアグラ茶碗蒸し、鉄板焼フィレ、
寿司4貫、赤出し、デザート
Appetiser, sashimi, goose liver steamed egg custard, beef tenderloin,
4 pieces of sushi, miso soup and choice of dessert
- ⑤ 野菜ディナーコース 10,000
Vegetable dinner course
先付、吸物替り、煮物、酢物、揚物、食事、デザート
Appetiser, soup, vinegared dish, simmered dish,
deep-fried dish, rice, pickles and miso soup and dessert
- 黒毛和牛しゃぶしゃぶコース 18,000
Beef shabu-shabu course
前菜、造り、メイン、うどん、デザート
Appetiser, sashimi, sliced wagyu beef sirloin with assorted
vegetables cooked in a hot pot with seaweed soup, dessert

⑤ Signature dish

⑤ Vegetarian dish

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酒菜 A La Carte

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|---|---|-------|
| ⑤ | 青菜煮浸し
Boiled green vegetables | 850 |
| ⑤ | 大根と水菜のサラダ
Sliced white radish and pot herb mustard salad | 850 |
| ⑤ | アスパラ塩ゆで
Boiled green asparagus | 1,250 |
| ⑤ | 小芋揚げ出し
Deep-fried baby yam with tempura sauce | 1,250 |
| | 鮭ハラス塩焼
Grilled salmon belly | 1,550 |
| | 本日の豆腐 生雲丹
Today's tofu with sea urchin | 1,900 |
| | カニとトマトのサラダ ガトー仕立
Crab meat and tomato salad | 1,950 |
| | 生雲丹プリン コンソメゼリー
Sea urchin pudding with consommé jelly | 2,300 |
| ⑤ | 和前菜
Japanese style assorted appetiser | 3,200 |
| ⑤ | 酒菜盛り合せ
Assorted appetiser | 3,800 |

吸物 Soup

- | | | |
|---|---|-------|
| | 季節のスープ
Monthly seasonal soup | 1,150 |
| | 茶碗蒸し
Steamed Egg Custard | 1,150 |
| | 本日のお吸い物
Today's fish clear soup | 1,750 |
| ⑤ | フォアグラ茶碗蒸し トリュフ館
Goose liver steamed egg custard with thick truffle sauce | 2,800 |

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お造り Sashimi

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|---|---------|
| ⑤ お造り盛り合せ(魚介 8種)
Assorted sashimi (8 kinds of seafood) | 8,500 |
| 白身魚のお造り 又は、うす造り
White meat fish sashimi or thinly sliced sashimi "Usuzukuri" | 3,900 |
| 本鮪赤身
Red tuna | 3,700 |
| 本鮪中トロ
Belly tuna (Chutoro) | 5,800 |
| 本鮪トロ
Fatty belly tuna (Otoro) | 8,500 |
| 鮑(国産)
Japanese live abalone
(一杯200g程度) *One abalone is approximately 200g | 8,500 |
| 伊勢海老(国産)
Japanese live lobster 100g 3,700
(一尾350g程度) *One lobster is approximately 350g | 12,950~ |

天婦羅 Tempura

- | | |
|---|-------|
| ⑤ 野菜の天婦羅
Vegetable tempura | 1,900 |
| 海老の天婦羅(5本)
Assorted prawn tempura (5 pieces) | 4,000 |
| 天婦羅盛り合せ
Assorted tempura | 4,800 |
| 鮑の天婦羅
Abalone tempura | 8,500 |

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伊勢海老料理 (一尾350g程度)

Japanese Lobster

12,950~

*One lobster is approximately 350g

お好みの調理法をお選び下さい。
Please choose your favorite 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

8,500

*One abalone is approximately 200g

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

刺身

Sashimi

鉄板焼き

Teppanyaki

天婦羅

Tempura

香草パン粉焼き

Herb-crusteD grilled

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魚貝料理 Seafood

きんき塩焼 Grilled rock fish-"Kinki" fillet	3,700
季節の煮魚(時価) Simmered whole seasonal fish (current price)	8,000~12,000
伊勢海老(国産) Japanese live lobster 100g 3,700 (一尾350g程度) *One lobster is approximately 350g	12,950~
鮑鉄板焼(国産) Teppanyaki Japanese live abalone	8,500

肉料理 Meat

大山(ダイセン)鶏の炭火焼 Charcoal-grilled chicken	2,300
六白黒豚の塩焼 又は 味噌焼(鹿児島産) Pan-fried Berkshire pork loin with salt or miso paste	2,800
黒毛和牛 季節野菜包み焼 Thinly sliced Japanese prime beef rolled with seasonal vegetables	5,800
黒毛和牛ヒレステーキ鉄板焼 Teppanyaki Japanese prime beef tenderloin steak	100g 6,500
黒毛和牛サーロインステーキ鉄板焼 又は 照り焼 Japanese prime beef sirloin steak teppanyaki or teriyaki	150g 9,500
⑤ フォアグラ 黒毛和牛ヒレステーキ ペリゲーソース Teppanyaki goose liver and Japanese prime beef tenderloin with perigueux sauce	12,500

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寿司 アラカルト
Sushi A La Carte

寿司单品 Sushi A La Carte

前菜炙り寿司	2貫	2,500
2 pieces of grilled sushi		
炙り寿司盛り合わせ	5貫	5,000
5 pieces of assorted grilled sushi		
寿司盛り合わせ『雪』	8貫	6,000
8 pieces of assorted sushi "Yuki"		
寿司盛り合わせ『月』	8貫	8,000
8 pieces of assorted sushi "Tsuki"		
寿司盛り合わせ『花』	9貫	10,000
9 pieces of assorted sushi "Hana"		

握り Nigiri Sushi

		one piece
大車海老	Big "KURUMA" prawn	2,900
大とろ	Fatty prime tuna (Otoro)	1,600
中とろ	Prime tuna (Chutoro)	
煮鮑	Boiled abalone	1,350
鮑	Live abalone	
みる貝	Giant clam	
赤貝	Ark shell	
雲丹	Sea urchin	1,250
牡丹海老	"BOTAN" shrimp	
車海老	"KURUMA" prawn	
白身	White meat fish	1,050
北寄貝	Surf clam	
いばら蟹内子	"IBARA" crab milt	

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握り Nigiri Sushi

one
piece

赤身	Red tuna	1,350
青物	Yellow tail	
つぶ貝	"TSUBU" shellfish	
出水鮭	"IZUMI" horse mackerel	
烏賊	Squid	750
いくら	Salmon roe	
穴子	Sea eel	
平貝	Pen shell	650
小肌	Gizzard	
玉子	Japanese omelet	500
野菜	Vegetable	

巻物 Roll Sushi

特製太巻	Special big roll	Large (8 cuts) 8,500 Small (4 cuts) 4,500
とろ鉄火巻	Fatty tuna roll	2,900
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	1,500
穴子巻	Sea eel roll	
山葵巻	Wasabi roll	
明太子巻	Spicy cod roe roll	
新香巻	Pickle roll	750
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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㊧ Vegetarian dish

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食事 Rice and Noodles

⑤ 稲庭うどん(温、冷) Inaniwa udon noodles (hot or cold)	900
⑤ そば(温、冷) Buckwheat noodles (hot or cold)	900
お茶漬け 鮭、梅、海苔 Rice with salmon flake, plum or seaweed served with green tea	900
⑤ 雑炊 野菜 又は 梅 Japanese porridge with vegetables or plum	1,200
雑炊 蟹 Japanese porridge with crab meat	1,600
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	1,900
雲丹の釜炊き飯、香物、赤出し Clay pot cooked white rice with sea urchin, pickles and miso soup	3,900
ミニ海鮮丼、香物、赤出し Assorted sashimi on sushi rice, pickles and miso soup	3,000

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デザート Dessert

- ⑤ グラマラッカ 1,150
Vanilla ice cream and tapioca with Gula Malacca
- マンゴープリン 1,150
Mango pudding
- 季節の果物 コアントローゼリー 1,150
Seasonal fruits with Cointreau jelly
- 抹茶のあんみつ 1,150
Macha no Anmitsu
Vanilla ice cream and macha-agar with red bean and syrup
- あずきのブリュレ 1,150
Red bean brûlée

フルーツ Fruits

- ⑤ 果物の盛り合せ 2,500
Assorted seasonal fruits
- ⑤ 静岡県産マスクメロン 2,800
Mask melon from Shizuoka prefecture

デザートとご一緒に Beverage with Dessert

- 柚子みつビール 1,000
Honey Citron Draught Beer
(Asahi DRY PREMIUM and Honey Citron)
- キャラメルビール 1,000
Caramel Beer
(Asahi DRY PREMIUM and Caramel Syrup)
- キャラメルシャンパン 1,800
Caramel Champagne
(Perrier Jouet Grand Brut and Caramel Syrup)

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