



寿司メニュー
Sushi Menu

ランチ
Lunch

舞 4,900

“Mai”

先付、握り8貫、巻物、味噌汁

Appetiser, 8 pieces of sushi, rolled sushi, miso soup

粹 6,900

“Iki”

先付、生野菜、炙り寿司2貫、小鉢丼、握り6貫、巻物、味噌汁、デザート

Appetiser, vegetable, 2 pieces of grilled sushi, small rice bowl,

6 pieces of sushi, rolled sushi, miso soup and dessert

お昼のおまかせ 9,900

“Omakase”

⑤ Signature dish

⑥ Vegetarian dish

表記料金はすべて日本円で、消費税と15%のサービス料を別途申し受けます。

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寿司メニュー Sushi Menu

ディナー Dinner

匠 14,000
"Takumi"
先付、生野菜、炙り寿司2貫、大車海老、握り7貫、巻物、味噌汁、デザート
Appetiser, vegetable, 2 pieces of grilled sushi, big "KURUMA" prawn,
7 pieces of sushi, rolled sushi, miso soup and dessert

綺羅星 17,500
"Kiraboshi"
先付、生野菜、造り3種、酒肴、炙り寿司2貫、大車海老、握り4貫、
巻物、味噌汁、デザート
Appetiser, vegetable, 3 kinds of sashimi, Japanese delicacy,
2 pieces of grilled sushi, big "KURUMA" prawn, 4 pieces of sushi,
rolled sushi, miso soup and dessert

おまかせ 20,000
"Omakase"

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酒肴
Appetizer

造り
Sashimi

お造り盛り合せ(5種) 8,500
Assorted sashimi (5 kinds)

お造り盛り合せ(3種) 5,000
Assorted sashimi (3 kinds)

珍味
A la carte

安肝 2,000
Fish liver

鱈の白子 1,500
Cod milt

いばら蟹内子 1,000
"IBARA" Crab milt

辛子明太子 800
Spicy Cod roe

くらげの醤油漬 800
Soy sauce Marinated Jellyfish

おつまみ

煮鮑 3,500
Boiled abalone

大車海老 おどり 又は 塩焼 3,000
Big "KURUMA" prawn (live or grilled)

魚貝の酢の物 2,500
Mixed seafood with vinegar sauce

鮪の山掛け 2,500
Red meat tuna topped with grated yam

貝ひもの串焼 800
Daily shell fish mantle skewer

フルーツトマト フレッシュ又は蜜漬 800
Fruits tomato (fresh or compote with syrup)

⑤ Signature dish

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握り
Nigiri Sushi

大車海老	Big "KURUMA" prawn	2,900
大とろ	Fatty prime tuna (Otoro)	1,600
中とろ	Prime tuna (Chutoro)	1,600
煮鮑	Boiled abalone	1,350
鮑	Live abalone	1,350
みる貝	Geoduck	1,350
赤貝	Ark shell	1,350
雲丹	Sea urchin	1,250
牡丹海老	"BOTAN" shrimp	1,250
車海老	"KURUMA" prawn	1,250
白身	White fish	1,050
北寄貝	Surf clam	1,050
いばら蟹内子	"IBARA" crab milt	1,050
赤身	Red tuna	850
青物	Yellow tail	850
つぶ貝	"TSUBU" shellfish	850
出水鱈	"IZUMI" horse mackerel	850

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握り Nigiri Sushi

烏賊	Squid	750
いくら	Salmon roe	750
穴子	Sea eel	750
平貝	Pen shell	650
小肌	Gizzard	650
玉子	Japanese omlet	500
野菜	Vegetable	500

巻物 Roll Sushi

特製太巻	Special big roll	Large 8,500 Small 4,500
とろ鉄火巻	Fatty tuna roll	2,900
ねぎとろ巻	Fatty tuna and leek roll	2,900
とろたく巻	Fatty tuna and pickles roll	2,900
鉄火巻	Tuna roll	1,500
穴子巻	Sea eel roll	1,500
山葵巻	Wasabi roll	1,500
明太子巻	Spicy cod roe roll	1,500
新香巻	Pickle roll	750
梅しそ巻	Sour plum roll	750
かつぱ巻	Cucumber roll	750
かんぴょう巻	Gourd roll	750

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デザート Dessert

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| ⑤ | グラマラッカ
Vanilla ice cream and tapioca with Gula Malacca | 1,150 |
| | マンゴープリン
Mango pudding | 1,150 |
| | 季節の果物 コアントローゼリー
Seasonal fruits with Cointreau jelly | 1,150 |
| | 抹茶のあんみつ
Macha no Anmitsu
Vanilla ice cream and macha-agar with red bean and syrup | 1,150 |
| | あずきのブリュレ
Red bean brûlée | 1,150 |
| ⑥ | 果物の盛り合せ
Assorted seasonal fruits | 2,500 |
| ⑥ | 静岡県産マスクメロン
Mask melon from Shizuoka prefecture | 2,800 |

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