

なだ万ランチメニュー
Lunch Menu

お昼のコース
Lunch Course

お昼の懐石 9,800
Lunch Kaiseki

先付、造り、煮物、酢物、焼物、食事、デザート
Appetizer, Sashimi, Simmered dish, vinegared dish, grilled
dish,
rice, pickles and miso soup and dessert

ランチコース 『旬』 6,800
Lunch course “Shun”

先付、造り、煮物、酢の物、焼物、食事、デザート
Appetizer, Sashimi, Simmered dish, Vinegared dish, grilled
dish with
rice, pickles and miso soup and dessert

季節の彩り野菜ランチ 5,800
Vegetable lunch course

先付、煮物、酢物、揚物、食事、デザート
Appetizer, simmered dish, vinegared dish, deep-fried dish,
rice, pickles and miso soup and dessert

鉄板焼ステーキと寿司コース 12,000
Beef steak and sushi course

先付、蒸物、煮物、鉄板焼サーロイン、寿司盛り合せ、吸物、デザート
Appetizer, Steamed dish, Simmered dish, beef sirloin steak, assorted sushi, clear soup and dessert

お昼の寿司懐石 9,800
Lunch sushi kaiseki

先付、造り盛り合せ、小鉢丼、煮物、握り寿司7貫、赤出し、デザート
Appetizer, assorted Sashimi, small rice bowl, simmered dish, 7pieces of sushi, miso soup and dessert

黒毛和牛ランチ 6,800
“WAGYU“beef lunch course

アミューズ、スープ、本日の魚介、黒毛和牛ヒレ又はサーロイン、サラダ、本日のチャーハン、香物、赤出し、デザート
Amuse, soup, today's seafood, choice of “WAGYU” tenderloin or sirloin, salad, today's fried rice, pickles, miso soup and dessert

定食 Set Menu

天重 3,200
Tenju set

先付、サラダ、天重、香物、赤出し
Appetizer, salad, deep-fried assorted seafood and vegetables with soya sauce on rice, pickles and miso soup

天婦羅膳 3,900
Tempura set

先付、サラダ、天婦羅、御飯、香物、赤出し
Appetizer, salad, assorted seafood and vegetables tempura, rice, pickles and miso soup

うな重 4,800
Unaju set

先付、サラダ、うな重、香物、肝吸
Appetizer, salad, broiled eel with sweet wine sauce on rice, pickles and clear soup

和牛香味焼膳 4,800
Sliced beef set

先付、サラダ、和牛香味焼、御飯、香物、赤出し
Appetizer, salad, pan-fried sliced beef with koumi soya sauce, rice, pickles and miso soup

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。
All prices quoted are in Japanese Yen and subject to consumption tax and 15% service charge.

寿司魚河岸 5,800
Shshi “Uogashi”

先付、サラダ、握り寿司10貫、赤出し
Appetiser, salad, 10 pieces of sushi and miso soup

稲庭うどん膳 4,800
Inaniwa udon set

先付、蟹玉丼、かき揚げ、稲庭うどん（温）、香物
Appetiser, crab omelet on rice, pickles,
Mixture of seafood and vegetable tempura and
Hot inaniwa udon noodle

そば膳 4,800
Cold soba set

先付、鮪づけ丼、天婦羅、そば（冷）、香物
Appetiser, marinated red tuna on sushi rice, pickles,
Seafood and vegetable tempura and buckwheat noodle

和牛すき焼御膳 5,800
Beef sukiyaki set

先付、サラダ、和牛すき焼、御飯、香物、赤出し
Appetiser, salad, Japanese prime sirloin beef sukiyaki style
with rice, pickles and miso soup

デザート

Dessert

グラマラッカ 1,250

Vanilla ice cream and tapioca with Gula Malacca

マンゴープリン 1,250

Mango pudding

季節の果物 コアントローゼリー 1,250

Seasonal fruits with Cointreau jelly

抹茶のあんみつ 1,250

Macha no Anmitsu

Vanilla ice cream and macha-agar with red bean
and syrup

あずきのブリュレ 1,250

Red bean brulee

果物の盛り合せ 2,500

Assorted seasonal fruits

静岡県産マスクメロン 2,800

Mask melon from Shizuoka prefecture