

TSUKIJI

3RD FLOOR, MILKY WAY BUILDING
900 ARNAIZ AVENUE CORNER PASEO DE ROXAS
MAKATI CITY, 1200

PHONE: 8812-2913, 8843-4285, 0995-617-9209 WWW.TSUKIJI-RESTAURANT.COM

会席料理 KAISEKI COURSE

THE KAISEKI IS THE JAPANESE TASTING MENU FEATURING SPECIAL DISHES THAT REFLECT THE CHANGING SEASONS. ONLY THE FRESHEST AND MOST PRIZED INGREDIENTS ARE USED. MINIMUM OF 6 PERSONS, PLEASE RESERVE AT LEAST ONE DAY IN ADVANCE.

会席料理コース A(大見牛使用・全8品) FEATURING OHMI WAGYU BEEF	KAISEKI COURSE A	9,900
(8 COURSE MEAL)		
会席料理コース B(アメリカ産和牛使用・全7品) FEATURING U.S. WAGYU BEEF (7 COURSE MEAL)	KAISEKI COURSE B	7,700
会席料理コース C(アメリカ産認定アンガスビーフ使用・全7品) FEATURING U.S. CERTIFIED ANGUS BEEF (7 COURSE MEAL)	KAISEKI COURSE C	5,500

APPETIZERS

ASSORTED OSHINKO - 7 KINDS OF IMPORTED

ASSORTED OSHINKO - 3 KINDS OF IMPORTED JAPANESE PICKLES

JAPANESE PICKLES

お漬物

お新香盛合せ

お新香盛合せ

輸入黄大根

TSUKEMONO - JAPANESE PICKLES

1,200

900

375

赤かぶ	AKA KABU – IMPORTED RED RADISH	400
白かぶ	SHIRO KABU – IMPORTED WHITE RADISH	400
なす一本漬	NASU IPPON ZUKE - IMPORTED EGGPLANT	475
大根一本漬	DAIKON IPPON ZUKE – IMPORTED DAIKON RADISH	475
きゅうり	KYURI – JAPANESE CUCUMBER	250
白菜	HAKUSAI – NAPA CABBAGE	475
野沢菜	NOZAWANA – TURNIP GREENS	250
高菜油炒め	TAKANA ABURAITAME - MUSTARD GREENS	475
キムチ	KIMUCHI - SPICY NAPA CABBAGE KIMCHI	350
カクテキ	KAKUTEKI - RADISH KIMCHI	350

TAKWAN- IMPORTED YELLOW RADISH

野菜 VEGETABLES

焼銀杏	YAKIGINNAN - GRILLED GINKO NUTS	550
枝 豆	EDA MAME - BOILED SOY BEANS	350
そら豆	SORAMAME - BOILED BROAD BEANS	350
もろきゅう	MOROKYU - CUCUMBER WITH FERMENTED SOY BEANS	250
きんぴら牛蒡	KIMPIRA GOBO - BOILED MOUNTAIN ROOT	350
かぼちゃ甘煮	KABOCHA AMANI - SWEET PUMPKIN	350
里芋甘煮	SATOIMO AMANI - SWEET TARO ROOT	350
竹の子土佐煮	TAKENOKO TOSANI - SWEET BAMBOO SHOOT	350
ほうれん草	HORENSO - COOKED SPINACH WITH KATSUBOSHI	350
焼きなす	YAKINASU - GRILLED EGGPLANT WITH KATSUBOSHI	200

酢の物 sunomono – vinegared dishes

しめ鯖	SHIME SABA - VINEGARED MACKEREL WITH CUCUMBERS AND WAKAME SEAWEED	700
	TAKO - OCTOPUS WITH CUCUMBERS AND WAKAME SEAWEED	700
焼きあなご	YAKI ANAGO - GRILLED SEA EEL WITH CUCUMBERS AND WAKAME	700
若布きゅうり	WAKAME KYURI - CUCUMBERS AND WAKAME SEAWEED	300

サラダ SALADS

海草	KAISO - SEAWEED SALAD WITH SESAME DRESSING	2,000
かに	KANI - SPECIAL CRAB AND MAYONNAISE SALAD	2,000
和風	WAFU - LETTUCE WITH MIXED SASHIMI TOPPING	1,500
大根	DAIKON - LETTUCE AND RADISH SALAD WITH CREAMY SESAME DRESSING	1,500
スタミナ	STAMINA - GREEN SALAD WITH SESAME DRESSING	750
ポテト	POTATO - POTATO SALAD WITH JAPANESE MAYONNAISE	250

魚介類 SEAFOOD

鮑バター焼き	AWABI BATAYAKI - SAUTEED JAPANESE ABALONE (100GM)	2,800
生牡蠣	NAMA KAKI - FRESH LIVE OYSTERS IN SHELL	MARKET
生牡蠣ポン酢	NAMA KAKI PONZU - FRESH OYSTERS IN PONZU SAUCE	1,000
いかリング揚げ	IKA RING AGE – FRIED SQUID RINGS	450
いかげそ焼き	IKA GESOYAKI – GRILLED SQUID TENTACLES	250
いかわた焼き	IKA WATAYAKI – GRILLED SQUID INNARDS IN FOIL	400
いか沖漬け	IKA OKIZUKE – PRESERVED WHOLE SQUID	MARKET
いか塩辛	IKA SHIOKARA – PRESERVED SQUID WITH INK	350
たこぶつ	TAKOBUTSU - CHOPPED OCTOPUS	1,000
しらすおろし	SHIRASU OROSHI – BABY WHITEFISH WITH RADISH	300
いくらおろし	IKURA OROSHI – SALMON ROE WITH GRATED DAIKON	300
まぐろ納豆	MAGURO NATTO – TUNA WITH FERMENTED SOYBEANS	450
いか納豆	IKA NATTO - SQUID WITH FERMENTED SOYBEANS	350
さつま揚げ	JUMBO SATSUMAAGE - GRILLED FISH CAKE	850
白尾からあげ	SHIRAO KARAAGE - CRISP FRIED SNOWFISH	660

お刺身 SASHIMI

スペシャル刺身盛台	TSUKIJI SPECIAL SASHIMI MIX - SELECTION OF 7 KINDS OF PREMIUM SASHIMI (21 PCS.)	8,000
刺身盛合せ	SASHIMI MIX - SELECTION OF 7 KINDS OF SASHIMI (21 PCS.)	3,900
赤身	AKAMI – LEAN BLUE FIN TUNA	4,000
本とろ	HONTORO – FATTY BLUE FIN TUNA	4,500
中とろ	CHUTORO – MEDIUM FATTY BLUE FIN TUNA	4,500
かんぱち	KAMPACHI – AMBERJACK	2,400
はまち	HAMACHI – YELLOWTAIL	2,400
たい	TAI – SEA BREAM	2,400
サーモン	SALMON	1,800
マグロ	MAGURO-TUNA	850

お刺身 SASHIMI

たこ	TAKO – OCTOPUS	1,200
しいか	IKA – SQUID	600
かつおたたき	KATSUO TATAKI – SEARED TUNA	MARKET
しめさば	SHIME SABA – MARINATED MACKEREL	900
縞鯵	SHIMA AJI – STRIPED JACK	2,400
海胆	UNI - IMPORTED SEA URCHIN (50GM)	4,000
牡丹海老	BOTAN EBI - SPOT PRAWN (3 PCS)	6,000
甘海老	AMA EBI – SWEET PRAWN (6 PCS)	1,500
赤貝	AKA GAI – RED CLAM	1,200
ほたて貝	HOTATEGAI - SCALLOP (2 PCS)	1,200
ほっき貝	HOKKIGAI – SURF CLAM (3 PCS)	1,200
和牛さしみ	WAGYU SASHIMI SLICED RAW WAGYU OHMI SIRLOIN WITH GRATED GARLIC, GINGER, ONIONS, AND SPECIAL SAUCE	4,500

その他東京築地より頻繁に季節の活魚入荷有り係りの者におたずねください。

TSUKIJI'S SASHIMI ARE FLOWN THRICE WEEKLY FROM TOKYO.
PLEASE ASK YOUR SERVER FOR OUR SEASONAL SPECIALS.

寿司 SUSHI

寿司米は東南アジア随一魚沼産こしひかりを使用

ALL SUSHI ARE MADE WITH THE SPECIAL IMPORTED KOSHIHIKARI RICE FROM UONUMA, NIGATA PREFECTURE.

特上にぎり	TOKUJO NIGIRI - 9 PIECES PREMIUM SUSHI AND 3 PIECES MAKI	5,800
松にぎり	MATSU NIGIRI - 9 PIECES SPECIAL SUSHI AND 3 PIECES MAKI	4,500
付にぎり	TAKE NIGIRI - 9 PIECES SUSHI AND 3 PIECES MAKI	1,600
梅にぎり	UME NIGIRI - 9 PIECES LOCAL SUSHIAND 3 PIECES MAKI	1,200

お吸い物付き ALL SERVED WITH CLEAR SOUP

ちらし寿司 CHIRASHI SUSHI

将軍	SHOGUN - SUSHI RICE SERVED WITH AN ASSORTMENT OF JAPANESE PICKLES, FISHCAKES, NIMONO VEGETABLES, GRILLED FISH, SASHIMI	2,300
大名	DAIMYO - SUSHI RICE WITH PREMIUM SASHIMI MAGURO, TAKO, IKA, HAMACHI, SALMON, IKURA, KANI, SHIME SABA	2,500
上大名	SPECIAL DAIMYO - SUSHI RICE WITH PREMIUM SASHIMI TORO, HAMACHI, KANPACHI, UNI, TAI, AMA EBI, SALMON, IKURA	5,200
特上大名	SUPER SPECIAL DAIMYO - SUSHI RICE WITH PREMIUM SASHIMI HAMACHI, KANPACHI, UNI, TAI, AMA EBI, SALMON, IKURA, TOBIKO, NEGITORO	7,200
	*SOME ITEMS MAY BE SUBSTITUTED DUE TO SEASONALITY AND AVAILAE	BILITY

握り寿司 NIGIRI SUSHI - HAND FORMED SUSHI (2PCS/ORDER)

お吸い物付き ALL SERVED WITH CLEAR SOUP

海胆	UNI - IMPORTED SEA URCHIN	2,900
本とろ	HONTORO - FATTY TUNA BELLY	1,600
中とろ	CHUTORO - TUNA BELLY	1,500
かんぱち	KAMPACHI - AMBERJACK	800
はまち	HAMACHI - YELLOWTAIL	700
たい	TAI - SEABREAM	600
鮭	SALMON	600
赤身マグロ	MAGURO TUNA	450
しりか	IKA - SQUID	350
海老	EBI- PRAWNS	450
甘海老	AMA EBI - SWEET PRAWN	600
蟹	KANI - CRAB STICK	450
赤貝	AKA GAI - RED CLAM	1,000
ほたて貝	HOTATEGAI - SCALLOP	500

巻寿司 MAKI/TEMAKI SUSHI - ROLLED/HAND ROLLED SUSHI

うなぎ巻き	UNAGI MAKI - EEL	650
ねぎはまち巻き	NEGIHAMACHI MAKI - CHOPPED YELLOWTAIL WITH SPRING ONION ROLL	650
太巻	FUTOMAKI - LARGE SUSHI ROLL WITH ASSORTED INGREDIENTS	850
ねぎとろ巻	NEGITOROMAKI - CHOPPED FATTY TUNA BELLY WITH SPRING ONION ROLL	850
カリフォルニア巻	CALIFORNIA MAKI - Mango, Cucumber, Kani, Mayonnaise, Flying Fish Roe	550
かっぱ巻	KAPPA MAKI – CUCUMBER ROLL	300
干瓢巻	KANPYOMAKI - DRIED PICKLED GOURD ROLL	300
お新香巻	OSHINKO MAKI - PICKLED RADISH ROLL	300

納豆巻 NATTO MAKI - FERMENTED SOYA BEAN ROLL 300 鉄火巻 TEKKA MAKI - TUNA ROLL 350 稲荷寿司 INARI SUSHI - SUSHI RICE STUFFED TOFU POCKET 330

PLEASE FEEL FREE TO REQUEST A SPECIAL SUSHI COMBINATION

刺身术一ト SASHIMI BOAT

刺身ボート小 SPECIAL SASHIMI BOAT - SMALL (6-8 PERSONS) 20,000 HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI (42 PCS) 刺身ボート大 SPECIAL SASHIMI BOAT - LARGE (8-10 PERSONS) 34,000

> HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, SHIMA AJI (72 PCS)

寿司术一下 SUSHI BOAT

寿司ボート小 SPECIAL SUSHI BOAT - SMALL (6-8 PERSONS) 17,000 HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, NEGITORO MAKI (27 PCS. ASSORTED SUSHI, 12 PCS. NEGITORO MAKI) 寿司ボート大 SPECIAL SUSHI BOAT - LARGE (8-10 PERSONS) 23,000 HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, NEGITORO MAKI (36 PCS. ASSORTED SUSHI, 12 PCS. MAKI)

組み合わせボート COMBINATION SUSHI-SASHIMI BOAT

SPECIAL SUSHI-SASHIMI BOAT - SMALL (6-8 PERSONS) 24,000 寿司刺身ボ 一卜小 HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI,

SALMON, AMAEBI, NEGITORO MAKI (24 PCS. SASHIMI, 18 PCS. SUSHI, 6 PCS. MAKI)

寿司刺身ボ SPECIAL SUSHI-SASHIMI BOAT - LARGE (8-10 PERSONS) 35,000 一卜大

HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, NEGITORO MAKI

(42 PCS. SASHIMI, 18 PCS. SUSHI, 6 PCS. MAKI)

SOME ITEMS MAY BE SUBSTITUTED DUE TO SEASONALITY AND AVAILABILITY

牛肉料理 BEEF

当店は特選近江牛を日本より直送しています。ぜひお試しください。

TSUKIJI RESTAURANT SERVES THE EXCLUSIVE WAGYU OHMI BEEF, WHOSE ROOTS GO BACK 400 YEARS TO THE FOUNDATION OF THE SHOGUN'S CAPITAL CITY, EDO. WAGYU OHMI BEEF, KNOWN FOR ITS "MELT-IN-THE-MOUTH" QUALITY, WAS DEVELOPED EXCLUSIVELY FOR THE SHOGUN AND HIS FAMILY AS A HEALTH REMEDY TO PROMOTE WELL BEING AND VITALITY. TO THIS DAY, WAGYU OHMI BEEF IS THE OFFICIAL BEEF OF THE JAPANESE IMPERIAL HOUSEHOLD. TSUKIJI RESTAURANT PROUDLY SERVES WAGYU OHMI BEEF EXCLUSIVELY SINCE WE OPENED IN 1989. ENJOY THIS EXCEPTIONAL BEEF IN SUKIYAKI, SHABU-SHABU, YAKINIKU OR TEPPANYAKI.

和牛サーロイン・ステーキ (200GM)	WAGYU OHMI TENDERLOIN STEAK	9,900
PAN-FRIED WAGYU OHMI A5 TENDERLOIN SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE		
和牛サーロイン・ステーキ (200GM)	WAGYU OHMI SIRLOIN STEAK	6,500
PAN-FRIED WAGYU OHMI A5 SIRLOIN SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE		
和牛リブ・ステーキ (200GM)	WAGYU OHMI RIB-EYE STEAK	6,500
PAN-FRIED WAGYU OHMI A5 RIB-EYE SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE		
和牛バター焼 (150GM)	WAGYU OHMI BUTTERYAKI	6,500
SLICED WAGYU OHMI A5 SIRLOIN COOKED IN BUTTER WITH SAUTÉED VEGETABLES		
和牛しゃぶしゃぶ (150GM)	WAGYU OHMI SHABU-SHABU	6,500
JAPANESE HOT POT WITH SLICED WAGYU OHMI A5 SIRLOIN, DASHI BROTH, ASSORTED VEGETABLES, TOFU UDON NOODLES, PONZU AND GOMA SAUCES		
和牛すき焼 (150GM)	WAGYU OHMI SUKIYAKI	6,500
JAPANESE HOT POT WITH SLICED WAGYU OHMI A5 SIRLOIN, SWEET SOY SAUCE BROTH, ASSORTED VEGETABLES, TOFU, KONNYAKU NOODLES		

追加の近江牛サーロイン (100GM)

ADDITIONAL ORDER OF WAGYU OHMI BEEF SIRLOIN (PER 100GM)		3,500
U.S. 和牛リブアイ (200GM)	U.S. SNAKE RIVER FARMS WAGYU RIBEYE STEAK	5,500
U.S.リブ・ステーキ (250GM)	U.S. ANGUS RIB-EYE STEAK	3.500

鉄板焼 アラカルト

TEPPAN-YAKI ALA-CARTE

U.S.アンガス テンダーロイン(200GM)	U.S. ANGUS BEEF TENDERLOIN	3,900
ジャンボ海老	JUMBO PRAWNS	2,000
魚介類盛り合わせ(海老、ホタテ、魚)	ASSORTED SEAFOOD (PRAWN, SCALLOP, SEABASS)	3,200
日本産ホタテ (150GM)	JAPANESE SCALLOPS (150GM)	2,000
シメジバター焼き	SHIMEJI MUSHROOM BATAYAKI	400
野菜炒め	YASAI-TAME VEGETABLES	420

魚料理 FISH

銀だら照焼 GINDARA	TERIYAKI - THE ORIGINAL GRILLED BLACK COD	2,900
銀だら西京 GINDARA	SAIKYO - MISO MARINATED GRILLED COD FISH	2,600
	RA ARANI - BLACK COD JAW SIMMERED IN L SAUCE	2,400
寒サバ (塩焼きまたは煮付け)	KAN SABA (SHIOYAKI, NITSUKE) JAPANESE MACKEREL GRILLED OR SIMMERED IN SPECIAL SAUCE	990
ハマチ (かぶと焼きまたはかぶと煮)	HAMACHI (KABUTOYAKI, KABUTONI) JAPANESE YELLOWTAIL HEAD GRILLED OR SIMMERED IN SPECIAL SAUCE	5,500(L) 4,500(R)
カンパチカマ (醤焼き・煮付け)	KAMPACHI KAMA (SHIOYAKI, NITSUKE) JAPANESE AMBERJACK COLLAR GRILLED OR SIMMERED IN SPECIAL SAUCE	MARKET PRICE
キンキ (塩焼きまたは煮付け)	KINKI (SHIOYAKI, NITSUKE) JAPANESE RED ROCKFISH GRILLED OR SIMMERED IN SPECIAL SAUCE	MARKET PRICE
マコガレイ(唐揚げ)	MAKO KAREI (KARAAGE) JAPANESE FLATFISH CRISP FRIED	MARKET PRICE
金目鯛(刺身、塩焼き、または煮付け)	KINMEDAI (SASHIMI, SHIOYAKI, NITSUKE) JAPANESE GOLDEN EYE SNAPPER, SASHIMI, GRILLED OR SIMMERED IN SPECIAL SAUCE	MARKET PRICE
トロカマ焼き時価	TORO KAMA YAKI GRILLED JAPANESE FATTY TUNA COLLAR	MARKET PRICE
うなぎ蒲焼	UNAGI KABAYAKI GRILLED EEL FROM SHIKOKU ISLAND	1,800
サーモン釜焼き	SALMON KAMAYAKI - GRILLED SALMON HEAD	2,850
ジャンボうなぎ	JUMBO UNAGI - EXTRA LARGE GRILLED EEL	2,500

鮭塩焼	SHAKE SHIOYAKI - GRILLED SALTED SALMON	800
さんま開き	SANMA HIRAKI - GRILLED DRIED PACIFIC SAURY	600
さば開き	SABA HIRAKI - GRILLED DRIED MACKEREL FILLET MARK	ET PRICE
あじ開き	AJI HIRAKI - GRILLED DRIED HORSE MACKEREL FILLET	450
しまほうけ	SHIMA HOKKE - GRILLED DRIED HOKKAIDO AKTA-MACKEREL	1,300
ししゃも	SHISHAMO - GRILLED DRIED CAPELIN FISH	450
丸干しいわし	MARUBOSHI IWASHI - GRILLED DRIED WHOLE SARDINES	450

魚介類 SEAFOOD

スペシャル天ぷら DEEP FRIED BATTER DIE SEAFOOD AND VEGETABL	PED PREMIUM ANAGO,	AL ASSORTED TEMPURA HOTATE, KISU, EBI, KANI, VEGETABLE	2,200
たらばかに天ぶり HOKKAIDO KING CRABTI		BAKANITEMPURA	2,800
天ぷら盛合せ	ASSORTED TEMPUR SEAFOOD AND VEGETA	A - DEEP FRIED BATTER DIPPED BLES	1,200
穴子天ぷら	ANAGO TEMPURA –	SEA EEL	1,200
ホタテ天ぷら	HOTATE TEMPURA -	SCALLOP	1,200
海老天ぷら	EBI TEMPURA – PRAN	WNS (5PC.)	850
きす天ぷら	KISU TEMPURA – W	HITING	650
かき揚天ぷら	KAKIAGE TEMPURA -	- ASSORTED VEGETABLES	500
海老フライ	EBI FURAI – BREADEI	AND DEEP FRIED PRAWNS	750
いわしフライ	IWASHI FURAI – BRE	ADED AND DEEP FRIED SARDINES	650
たらばかに塩焼	TARABAKANI S GRILLED HOKKA	HIOYAKI IDO KING CRAB LEGS	4,250
ほたて貝浜焼き	HOTATEGAI HA	MAYAKI OP IN SHELL (1 PIECE)	RKET PRICE
よせなべ	YOSENABE - JAPANES	E SEAFOOD AND VEGETABLE HOTPO	т 3,500
うどんすき	UDONSUKI - JAPANES HOTPOT WITH UDON NO	E SEAFOOD AND VEGETABLE DODLES	3,500
いか姿焼き	IKA SUGATAYAKI – GE	RILLED WHOLE SQUID	980
いか鉄板焼き	IKA TEPPANYAKI – SA	UTÉED SQUID WITH VEGETABLES	986
いか一夜干し	IKA ICHIYABOSHI – G	RILLED DRIED SQUID	986
イカ沖漬け	IKA OKIZUKE - MARINA	TED SQUID	1,000
大海老塩焼き	OHEBI SHIOYAKI - GF	RILLED JUMBO PRAWNS (1 PIECE)	1,000

豚肉 PORK

黒豚とんかつ	KUROBUTA TONKATSU FRIED BREADED PORK CUTLET FROM KAGOSHIMA, KYUSHU. SERVED WITH JAPANESE POTATO SALAD	1,600
とんかつ	TONKATSU - FRIED BREADED PORK SERVED WITH JAPANESE POTATO SALAD	795
かつ煮	KATSUNI - FRIED BREADED PORK AND EGG OMELET	650
豚生姜焼	BUTA SHOGAYAKI - SLICED PORK WITH GINGER SAUCE	650
串かつ	KUSHI KATSU - FRIED AND SKEWERED PORK CUTLETS	500
餃子	GYOZA - PAN FRIED PORK DUMPLINGS (3 PIECES)	450
	鶏肉料理 CHICKEN	
焼き鳥(塩、た	YAKITORI - GRILLED SKEWERED CHICKEN (3PCS) SEASONED WITH SALT OR TERIYAKI SAUCE	450
鳥もも照焼	CHICKEN TERIYAKI - GRILLED CHICKEN LEG WITH TERIYAKI SAUCE	650
鳥手羽唐揚	FRIED CHICKEN WINGS (3 PIECES) WITH PONZU SAUCE	450
鶏竜田揚げ	TORI TATSUTA AGE FRIED MARINATED CHICKEN	550
	豆腐料理 TOFU	
冷奴	HIYAYAKKO - COLD TOFU WITH SOY, GINGER, Nori, and Katsuboshi Dipping Sauce	350
湯豆腐	YUDOFU - TOFU HOT POT WITH ASSORTED VEGETABLES	450
肉豆腐	NIKU DOFU - TOFU WITH SLICED BEEF AND SOY SAUCE	950
揚げ出し豆腐	AGEDASHI DOFU - TEMPURA FRIED TOFU WITH GINGER SAUCE	350
豆腐ステーキ	TOFU STEAK - PAN-FRIED TOFU WITH RADISH SPROUTS, KATSUBOSHI, NORI AND SPICY SAUCE	700
	ご飯、汁物 RICE AND SOUP	
高菜ご飯	TAKANA FRIED RICE - PICKLED MUSTARD GREENS	450
炒飯	SPECIAL FRIED RICE - WITH SHRIMP AND PORK	450
白飯	PLAIN RICE	110
味噌汁	MISO SOUP - WITH FERMENTED SOYBEAN PASTE	110

SPECIAL MISO SOUP - WITH TAI FISH HEAD

CHAWANMUSHI - STEAMED EGG CUSTARD (MIN 2 ORDERS)

110

550

350

550

550

お吸い物

茶碗蒸し

特製味噌汁

CLEAR SOUP

牛肉チャーハン BEEF FRIED RICE

ベーコンチャーハン BACON FRIED RICE

ご飯物 GOHANMONO - RICE DISHES

	雑炊 ZOSUI - RICE STEW	
海の幸雑炊	UMINOSACHI - ASSORTED SEAFOODS, CABBAGE, SHIITAKE, CHRYSANTHEMUM LEAVES, EGG	750
とり雑炊	TORI ZOSUI - CHICKEN, CABBAGE, SHIITAKE, CHRYSANTHEMUM LEAVES, EGG	700
玉子雑炊	TAMAGO - CABBAGE, SHIITAKE, CHRYSANTHEMUM LEAVES, EGG	600
野菜雑炊	YASAI - CABBAGE, SHIITAKE, CHRYSANTHEMUM LEAVES	600
	スープ soup	
カルビスープ	KARUBI SOUP - U.S. WAGYU BEEF SOUP	950
土瓶蒸し	DOBIN MUSHI – EMPEROR'S SOUP WITH HAMACHI AND GINKO NUTS	550
わかめスープ	WAKAME SOUP - SEAWEED SOUP	450
玉子スープ	TAMAGO SOUP - EGG SOUP	375
野菜スープ	YASAI SOUP - VEGETABLE SOUP	375
お茶漬	OCHAZUKE - RICE WITH BROTH	
のり茶漬け	NORI CHAZUKE - SEAWEED	450
うめ茶漬け	UME CHAZUKE -PICKLED PLUM	450
たらこ茶漬け	TARAKO CHAZUKE - COD FISH ROE	450
鮭茶漬け	SHAKE CHAZUKE - SALTED SALMON	550
いくら茶漬け	IKURA CHAZUKE - SALMON ROE	550
おにぎ	ONIGIRI – RICE BALLS WITH NORI	
おかか	OKAKA – BONITO SHAVINGS	220
うめ	UME - PICKLED PLUM	220
鮭	SHAKE - SALTED SALMON	220
昆布	KONBU – SWEET SEAWEED	220
たらこ	TARAKO – COD FISH ROE	220

YAKI ONIGIRI - GRILLED RICE BALL

220

焼きおにぎり

井物 DONBURIMONO - RICE TOPPING DISHES

築地丼	TSUKIJI DONBURI GRILLED EEL AND EGG TOPPING (うなぎ卵とじ丼)	850
ハロハロ丼	HALO-HALO DONBURI BREADED SHRIMP, SQUID, OYSTER, FISH, PORK (海老、いか、かき、魚、ヒレ肉かつ丼)	850

やきとり丼	YAKITORI DONBURI – GRILLED CHICKEN	850
うな重	UNAJU – GRILLED EEL	1,900
いくら丼	IKURADON – SALMON ROE	1,800
鉄火丼	TEKKADON – TUNA SASHIMI	1,000
天丼	TENDON - PRAWN TEMPURA	950
かつ丼	KATSUDON - PORK TONKATSU AND EGG	750
牛丼	GYUDON – U.S. BEEF TOPPING	1,000
親子丼	OYAKODON - CHICKEN AND EGG TOPPING	850
カレーライス	CURRY RICE - JAPANESE STYLE CURRY	650
和牛丼	WAGYUDON - OHMI WAGYU BEEF TOPPING	5,500

うどん/そば udon/soba - THICK NOODLES OR BUCKWHEAT

かけ	KAKE - UDON OR SOBA IN BROTH	350
玉子とじ	TAMAGOTOJI – WITH SCRAMBLED EGG	400
月見	TSUKIMI – WITH POACHED WHOLE EGG	380
天ぷら	TEMPURA - WITH SHRIMP TEMPURA	650
かき揚げ	KAKIAGE - WITH VEGETABLE TEMPURA	550
きつね	KITSUNE - WITH TOFU SKIN	450
牛肉	NIKU – WITH SLICED BEEF	750
ちから	CHIKARA - WITH GRILLED MOCHI	450
ざる	ZARU – WITH DIPPING SAUCE	650
天ざる	TENZARU – COLD NOODLES WITH TEMPURA	950

茶そば	CHA SOBA - GREEN TEA FLAVORED NOODLES WITH DIPPING SAUCE	650
冷しソーメン	HIYASHI SOMEN - COLD THIN NOODLES WITH DIPPING SAUCE	650
焼きうどん	YAKI UDON - STIR-FRIED UDON NOODLES WITH SEAFOOD	750
稲庭うどん	INANIWA UDON - MOUNTAIN POTATO NOODLES, SERVED HOT OR COLD	800
和牛稲庭うどん	WAGYU INANIWA UDON - MOUNTAIN POTATO NOODLES WITH OHMI WAGYU BEEF	3,500
特別稲庭うどん	SPECIAL INANIWA UDON - MOUNTAIN POTATO NOODLES WITH A5 OHMI WAGYU BEEF, EBI TEMPURA, AND KAKIAGE	2,500
鍋焼うどん	NABEYAKI UDON - SEAFOOD HOT POT WITH UDON NOODLES	1,000

デザート DESSERT

季節の果物	FRUITS IN SEASON	MARKET PRICE
アイスクリーム	HOME-MADE ICE CREAM (2 scoops)	
抹茶	MATCHA - GREEN TEA	390
小倉	OGURA - RED BEAN	390
バニラ	VANILLA	390
かき氷	KAKI GORI – JAPANESE SHAVED ICE DESSERTS	
宇治金時	UJIKINTOKI - JAPANESE HALO-HALO	250
抹茶	MATCHA - GREEN TEA	220
イチゴ	ICHIGO – STRAWBERRY	220
メロン	MELON	220
いそべ餅	ISOBE MOCHI - GRILLED SWEET RICE CAKE WITH DRIED NORI AND SOY SAUCE	320
あべ川餅	ABEKAWA MOCHI SWEET RICE CAKE WITH SOYBEAN FLOUR	320
ぜんざい	ZENZAI SWEET RED BEAN PASTE WITH RICE CAKE	320

お昼の定食 LUNCH SET

天ぷら定食	TEMPURA TEISHOKU PRAWN, FISH AND VEGETABLE TEMPURA, RICE, MISO SOUP AND SIDE DISHES	1,500
お刺身定食	SASHIMI TEISHOKU 5 KINDS SASHIMI, TEMPURA, RICE, MISO SOUP AND SIDE DISHES	1,900
焼肉定食	YAKINIKU TEISHOKU U.S. SIRLOIN WITH SPECIAL SAUCE, RICE, MISO SOUP AND SIDE DISHES	1,500
とんかつ定食	TONKATSU TEISHOKU BREADED PORK CUTLET, RICE, MISO SOUP AND SIDE DISHES	1,500
すき焼 定食	SUKIYAKI TEISHOKU U.S. SIRLOIN WITH SWEET SOY SAUCE BROTH, ASSORTED VEGTABLES, TOFU, KONNYAKU, VEGTABLES	1,500
焼き魚定食	YAKIZAKANA TEISHOKU GRILLED FISH, RICE, MISO SOUP AND SIDE DISHES	1,500

PRICES ARE INCLUSIVE OF VAT. WE ADD A 10% SERVICE CHARGE.

LUNCH SET MENUS ARE AVAILABLE MONDAY TO FRIDAY (EXCLUDING HOLIDAYS)
FROM 11AM TO 2PM.

拉麺 RAMEN NOODLES

醤油ラーメン	SHOYU RAMEN - NOODLES WITH SOY SAUCE BASED BROTH AND SLICED ROAST PORK	650
味噌ラーメン	MISO RAMEN - NOODLES WITH SOYBEAN PASTE BASED BROTH AND SLICED PORK	650
豚骨ラーメン	TONKOTSU RAMEN - NOODLES WITH PORK BASED BROTH AND SLICED ROAST PORK	650
カルビラーメン	KARUBI RAMEN - NOODLES WITH U.S. BEEF TOPPINGS	950
五目ラーメン	GOMOKU RAMEN - NOODLES WITH SHRIMP, PORK, SQUID, FISH CAKE AND VEGETABLES	950
担々麺	TAN-TAN MEN - NOODLES WITH SPICY BROTH AND SLICED ROAST PORK	650
ワンタン麺	WANTON MEN - Noodles With Wanton Dumplings	650
長崎チャンポン	NAGASAKI CHANPON - NOODLES WITH MEAT, SEAFOOD, AND VEGETABLES	950
ソース焼きそば	SAUCE YAKISOBA - STIR-FRIED NOODLES WITH TONKATSU SAUCE	750
冷やし中華	HIYASHI CHUKA - COLD NOODLE SALAD WITH HAM, PICKLES, EGGS AND VEGETABLES	750

TSUKIJI YAKINIKU

ENJOY YAKINIKU DINING AT TSUKIJI. SIMPLY TRANSLATED, "YAKI" MEANS GRILLED AND "NIKU" MEANS MEAT. CHOOSE FROM A SELECTION OF OHMI WAGYU BEEF ESPECIALLY IMPORTED FROM JAPAN. OHMI WAGYU BEEF IS FAMOUS FOR ITS "MELT IN YOUR MOUTH" TENDERNESS AND IS THE OFFICIAL BEEF OF THE JAPANESE IMPERIAL HOUSEHOLD.

当店では特選近江牛を日本より直送しています。近江牛は宮内庁ご用達す。一皿100グラムの盛り付けです。味の違い!ボリュームの違い!満足感の違い!ぜひお試しください。

焼肉 GRILLED MEATS WITH SPECIAL YAKINIKU SAUCE (TARÉ)

近江牛ロース(100GM) OHMI BEEF ROSU - SUPER SPECIAL SIRLOIN 4,500

SLICED WAGYU OHMI SIRLOIN MARINATED WITH SPECIAL SAUCE

近江牛カルビ(100GM) OHMI BEEF KARUBI – SUPER SPECIAL RIB-EYE 4,500

SLICED WAGYU OHMI RIB-EYE MARINATED WITH SPECIAL SAUCE

特上カルビ(100GM) TOKUJO KARUBI – U.S. WAGYU RIB-EYE 3,000

SLICED U.S. WAGYU (SRF) RIB-EYE MARINATED WITH SPECIAL SAUCE

上ロース(100GM) JO ROSU -SPECIAL RIB-EYE 1,800

SLICED U.S. CAB RIB-EYE MARINATED
WITH SPECIAL SAUCE

上カルビ(100GM) JO KARUBI – U.S. PRIME SHORTRIB 2,800

SLICED U.S. PRIME BONELESS SHORTRIB MARINATED WITH SPECIAL SAUCE

カルビ(100GM) KARUBI – U.S. CHOICE 2,000

SLICED U.S. CHOICE BONELESS BONELESS SHORT RIB
SHORT RIB MARINATED WITH
SPECIAL SAUCE

上骨付力ルビ JO HONETSUKI – U.S. CHOICE 2,000 SLICED U.S. BONE - IN SHORT RIB BONE-IN SHORT RIB

特上ミノ
SLICED WAGYU OHMI TRIPE
MARINATED WITH SPECIAL SAUCE
1,800

野菜盛合せ ASSORTED VEGETABLES 450

SHIITAKE, CARROT, PUMPKIN, ONIONS, PEPPERS, SWEET POTATO

MARINATED WITH SPECIAL SAUCE

塩焼き GRILLED MEATS SEASONED WITH SALT (SHIO)

近江牛ロース(100GM) OHMI BEEF ROSU – SUPER SPECIAL SIRLOIN 4,500 SLICED WAGYU OHMI SIRLOIN

近江牛カルビ(100GM) OHMI BEEF KARUBI – SUPER SPECIAL RIB-EYE 4,500

SLICED WAGYU OHMI RIB-EYE

特上カルビ(100GM) TOKUJO KARUBI - WAGYU RIB-EYE 3,000

SLICED U.S. WAGYU (SRF) RIB-EYE

特上タン塩(100GM)

TAN - SUPER SPECIAL BEEF TONGUE 1,200

SLICED WAGYU OHMI BEEF TONGUE SERVED WITH SPECIAL LEMON SAUCE

大皿盛り合せ(3人前)

VALUE COMBINATION PLATTER FOR 3 PERSONS 3,000

SLICED JO ROSU, JO KARUBI, JO HONETSUKI, AND VEGETABLES

お漬物 PICKLES

キムチ	KIMUCHI – SPICY CABBAGE KIMCHI	350
カクテ	KAKUTEKI – SPICY DAIKON RADISH	350

サラダ SALADS

海草	KAISO - SEAWEED SALAD WITH SESAME DRESSING	2,000
かに	KANI - SPECIAL CRAB AND MAYONNAISE SALAD	2,000
和風	WAFU - LETTUCE WITH MIXED SASHIMI TOPPING	1,500
スタミナ	STAMINA - GREEN SALAD WITH SESAME DRESSING	750
ポテト	POTATO- POTATO SALAD WITH JAPANESE MAYONNAISE	250
髙	SANCHU – YAKINIKU LETTUCE LEAF WRAPPERS WITH CHILI PASTE	300
大根	DAIKON – LETTUCE AND RADISH SALAD WITH CREAMY SESAME DRESSING	1,500

スープ soup

カルビスープ	KARUBI SOUP - WAGYU OHMI BEEF SOUP	950
わかめスープ	WAKAME SOUP - SEAWEED SOUP	450
玉子スープ	TAMAGO SOUP - EGG SOUP	375
野菜スープ	YASAI SOUP - VEGETABLE SOUP	375

刺身 SASHIMI

韓国風たこ刺し	TAKO SASHI - KOREAN STYLE SPICY OCTOPUS SASHIMI	1,000
韓国風いか刺し	IKA SASHI - KOREAN STYLE SPICY SQUID SASHIMI	650

アラカルト A LA CARTE

豆腐ステーキ	TOFU STEAK - PAN-FRIED TOFU WITH RADISH SPROUTS, KATSUBOSHI, NORI AND SPICY SAUCE	850
チャップチェ	CHAPCHE - STIR-FRIED KOREAN SWEET POTATO NOODLES, BEEF, EGG, AND VEGETABLES	850
チジミ	CHIJIMI - KOREAN STYLE SEAFOOD AND LEEK PANCAKE	850
豆腐チゲ	TOFU CHIGE - KOREAN STYLE SPICY CABBAGE HOT POT	850

麺類 ご飯物 NOODLES AND RICE

カルビクッパ	KARUBI KUPPA - RICE WITH BEEF SHORT RIB AND SPECIAL BEEF BROTH	1,250
クツパ	KUPPA - RICE WITH SPECIAL BEEF BROTH	950
石焼ビビンバ	ISHIYAKI BIBIMBA - SEASONED VEGETABLES OVER RICE IN HOT STONE BOWL	950
ビビンバ	BIBIMBA - SEASONED VEGETABLES OVER RICE	850
高菜ライス	TAKANA FRIED RICE – WITH PICKLED MUSTARD GREENS	450
炒飯	SPECIAL FRIED RICE – WITH SHRIMP AND PORK	450
牛肉チャーハン	BEEF FRIED RICE	550
ベーコンチャーハン	BACON FRIED RICE	550
ご飯	STEAMED JAPANESE RICE	110

会席料理 KAISEKI COURSE

会席料理コース A 大見牛使用 (全8品)

KAISEKI COURSE A
FEATURING OHMI WAGYU BEEF
(8 COURSE MEAL)

9,900/PAX

ASSORTED SEASONAL JAPANESE APPETIZERS

MARINATED MUSHROOMS, SPICY OCTOPUS, MUSTARD SEAWEED, BOILED SOYBEANS

ASSORTMENT OF SASHIMI

BLUEFIN TUNA, SEA URCHIN, YELLOWTAIL AND SALMON FRESH FROM JAPAN PREPARED BY MASTER SUSHI CHEF OKAJIMA

DOBIN MUSHI

EMPEROR'S SOUP WITH HAMACHI AND GINGKO SERVED IN TRADITIONAL TEAPOT

OHMI WAGYU STEAK

A5 GRADE SIRLOIN, OHMI BEEF (100 GMS.), THE OFFICIAL BEEF OF THE IMPERIAL HOUSEHOLD, SERVED WITH GRATED DAIKON

GINDARA SAIKYO

MISO MARINATED GRILLED BLACK COD

TEMPURA MORIAWASE

CRISP-FRIED ANAGO/SEA EEL, KING CRAB, PRAWNS, SCALLOP AND VEGETABLES

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

会席料理コース B アメリカ産和牛使用 (全7品) KAISEKI COURSE B FEATURING U.S. WAGYU BEEF (7 COURSE MEAL)

7,700/PAX

KAISO SALAD

SEAWEED SALAD WITH SESAME SEED DRESSING

ASSORTMENT OF SASHIMI

BLUEFIN TUNA, SEA URCHIN, YELLOWTAIL AND SALMON
FRESH FROM JAPAN PREPARED BY MASTER SUSHI CHEF OKAJIMA

DOBIN MUSHI

EMPEROR'S SOUP WITH HAMACHI AND GINGKO SERVED IN TRADITIONAL TEAPOT

HOTATE HAMAYAKI

GRILLED FRESH SCALLOP IN SHELL WITH SOYA SAUCE AND BUTTER

SNAKE RIVER FARMS U.S. WAGYU RIBEYE STEAK

SRF GOLD LABEL WAGYU RIBEYE (100 GMS.) SERVED WITH GARLIC AND GRATED DAIKON

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

会席料理コース C アメリカ産認定アンガスビーフ使用 (全7品)

KAISEKI COURSE C

5,500/PAX

FEATURING U.S. CERTIFIED ANGUS BEEF

(7 COURSE MEAL)

DAIKON SALAD

RADISH SALAD WITH CREAMY SESAME SEED DRESSING

ASSORTMENT OF SASHIMI

MAGURO, YELLOWTAIL AND SALMON

FRESH FROM JAPAN PREPARED BY MASTER SUSHI CHEF OKAJIMA

CHAWAN MUSHI

SEAFOOD CUSTARD WITH DASHI

TEMPURA MORIAWASE

CRISP-FRIED PRAWNS, KISU, SCALLOPS AND VEGETABLES

U.S. TENDERLOIN SAIKORO STEAK

CERTIFIED ANGUS BEEF TENDERLOIN (100 GMS.) SERVED WITH GARLIC AND GRATED DAIKON

TAKANA RICE

STIR-FRIED RICE WITH PICKLED MUSTARD GREENS AND SESAME SEEDS

HOMEMADE GREEN TEA ICE CREAM

JAPANESE GREEN TEA

GUARANTEED MINIMUM OF 6 PERSONS (KINDLY ORDER AT LEAST 1-DAY IN ADVANCE)