



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.

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| 会席料理コース A(大見牛使用・全8品) FEATURING OHMI WAGYU BEEF (8 COURSE MEAL) | KAISEKI COURSE A | 9,900 |
| 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

お漬物 TSUKEMONO – JAPANESE PICKLES

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| お新香盛合せ | ASSORTED OSHINKO - 7 KINDS OF IMPORTED JAPANESE PICKLES | 1,200 |
| お新香盛合せ | ASSORTED OSHINKO - 3 KINDS OF IMPORTED JAPANESE PICKLES | 900 |

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| 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 |
| 輸入黄大根 | TAKWAN- IMPORTED YELLOW RADISH | 375 |

野菜 VEGETABLES

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|--------|---|-----|
| 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

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|--------|---|-----|
| しめ鯖 | SHIME SABA - VINEGARED MACKEREL WITH CUCUMBERS AND WAKAME SEAWEED | 700 |
| たこ | 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

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|----|---|-------|
| 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 |

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| 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

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| 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 PRICE |
| 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 PRICE |
| 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

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|------------|---|-------|
| スペシャル刺身盛合せ | 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 |

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| 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

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|--------|----------------------------------|--------------|
| たこ | TAKO - OCTOPUS | 1,200 |
| いか | IKA - SQUID | 600 |
| かつおたたき | KATSUO TATAKI - SEARED TUNA | MARKET PRICE |
| しめさば | SHIME SABA - MARINATED MACKEREL | 900 |
| 縞鯔 | 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 |

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| 和牛さしみ | WAGYU SASHIMI SLICED RAW WAGYU OHMI SIRLOIN WITH GRATED GARLIC, GINGER, ONIONS, AND SPECIAL SAUCE | 4,500 |
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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.

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| 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 |
| 竹にぎり | TAKE NIGIRI - 9 PIECES SUSHI AND 3 PIECES MAKI | 1,600 |
| 梅にぎり | UME NIGIRI - 9 PIECES LOCAL SUSHI AND 3 PIECES MAKI | 1,200 |

お吸い物付き ALL SERVED WITH CLEAR SOUP

ちらし寿司 CHIRASHI SUSHI

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| 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 AVAILABILITY

お吸い物付き ALL SERVED WITH CLEAR SOUP

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

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| 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 |
| いか | 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

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| 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 |
| お新巻 | OSHINKO MAKI - PICKLED RADISH ROLL | 300 |

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| 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

刺身ボート SASHIMI BOAT

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| 刺身ボート小 | SPECIAL SASHIMI BOAT – SMALL (6-8 PERSONS) HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI (42 PCS) | 20,000 |
| 刺身ボート大 | SPECIAL SASHIMI BOAT - LARGE (8-10 PERSONS) HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, SHIMA AJI (72 PCS) | 34,000 |

寿司ボート SUSHI BOAT

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

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

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| 寿司刺身ボ ート小 | SPECIAL SUSHI-SASHIMI BOAT – SMALL (6-8 PERSONS) HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, NEGITORO MAKI (24 PCS. SASHIMI, 18 PCS. SUSHI, 6 PCS. MAKI) | 24,000 |
| 寿司刺身ボ ート大 | SPECIAL SUSHI-SASHIMI BOAT – LARGE (8-10 PERSONS) HONTORO, CHUTORO, HAMACHI, KANPACHI, UNI, TAI, SALMON, AMAEBI, NEGITORO MAKI (42 PCS. SASHIMI, 18 PCS. SUSHI, 6 PCS. MAKI) | 35,000 |

SOME ITEMS MAY BE SUBSTITUTED DUE TO SEASONALITY AND AVAILABILITY

*MINIMUM 1-DAY ADVANCE ORDER.

PLEASE ORDER IN ADVANCE AS WE HAVE A LIMITED NUMBER OF SUSHI/SASHIMI BOATS.
KINDLY RETURN SUSHI/SASHIMI BOATS WHEN DONE. THANK YOU!

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)

PAN-FRIED WAGYU OHMI A5 TENDERLOIN SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE

WAGYU OHMI TENDERLOIN STEAK

9,900

和牛サーロイン・ステーキ (200GM)

PAN-FRIED WAGYU OHMI A5 SIRLOIN SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE

WAGYU OHMI SIRLOIN STEAK 6,500

和牛リブ・ステーキ (200GM)

PAN-FRIED WAGYU OHMI A5 RIB-EYE SERVED WITH SAUTÉED VEGETABLES AND SPECIAL DIPPING SAUCE

WAGYU OHMI RIB-EYE STEAK 6,500

和牛バター焼 (150GM)

SLICED WAGYU OHMI A5 SIRLOIN COOKED IN BUTTER WITH SAUTÉED VEGETABLES

WAGYU OHMI BUTTERYAKI 6,500

和牛しゃぶしゃぶ (150GM)

JAPANESE HOT POT WITH SLICED WAGYU OHMI A5 SIRLOIN, DASHI BROTH, ASSORTED VEGETABLES, TOFU, UDON NOODLES, PONZU AND GOMA SAUCES

WAGYU OHMI SHABU-SHABU 6,500

和牛すき焼 (150GM)

JAPANESE HOT POT WITH SLICED WAGYU OHMI A5 SIRLOIN, SWEET SOY SAUCE BROTH, ASSORTED VEGETABLES, TOFU, KONNYAKU NOODLES

WAGYU OHMI SUKIYAKI 6,500

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

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| 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

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| 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 |
| 銀だらあら煮 | GINDARA ARANI - BLACK COD JAW SIMMERED IN SPECIAL 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 (醤油焼き・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 |

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| 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 | MARKET PRICE |
| あじ開き | AJI HIRAKI - GRILLED DRIED HORSE MACKEREL FILLET | 450 |
| しまほっけ | 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

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| スペシャル天ぷら盛合せ DEEP FRIED BATTER DIPPED PREMIUM SEAFOOD AND VEGETABLES | SPECIAL ASSORTED TEMPURA ANAGO, HOTATE, KISU, EBI, KANI, VEGETABLE | 2,200 |
| たらばかに天ぷら HOKKAIDO KING CRAB TEMPURA | TARABAKANI TEMPURA | 2,800 |

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| 天ぷら盛合せ | ASSORTED TEMPURA - DEEP FRIED BATTER DIPPED SEAFOOD AND VEGETABLES | 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 - PRAWNS (5PC.) | 850 |
| きす天ぷら | KISU TEMPURA - WHITING | 650 |
| かき揚天ぷら | KAKIAGE TEMPURA - ASSORTED VEGETABLES | 500 |
| 海老フライ | EBI FURAI - BREADED AND DEEP FRIED PRAWNS | 750 |
| いわしフライ | IWASHI FURAI - BREADED AND DEEP FRIED SARDINES | 650 |

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| たらばかに塩焼 | TARABAKANI SHIOYAKI GRILLED HOKKAIDO KING CRAB LEGS | 4,250 |
| ほたて貝浜焼き | HOTATEGAI HAMAYAKI GRILLED SCALLOP IN SHELL (1 PIECE) | MARKET PRICE |

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| よせなべ | YOSENABE - JAPANESE SEAFOOD AND VEGETABLE HOTPOT | 3,500 |
| うどんすき | UDONSUKI - JAPANESE SEAFOOD AND VEGETABLE HOTPOT WITH UDON NOODLES | 3,500 |
| いか姿焼き | IKA SUGATAYAKI - GRILLED WHOLE SQUID | 980 |
| いか鉄板焼き | IKA TEPPANYAKI - SAUTÉED SQUID WITH VEGETABLES | 980 |
| いか一夜干し | IKA ICHIYABOSHI - GRILLED DRIED SQUID | 980 |
| イカ沖漬け | IKA OKIZUKE - MARINATED SQUID | 1,000 |
| 大海老塩焼き | OHEBI SHIOYAKI - GRILLED JUMBO PRAWNS (1 PIECE) | 1,000 |

豚肉 PORK

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| 黒豚とんかつ | KUROBUTA TONKATSU FRIED BREADED PORK CUTLET FROM KAGOSHIMA, KYUSHU. SERVED WITH JAPANESE POTATO SALAD | 1,600 |
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| とんかつ | TONKATSU - FRIED BREADED PORK SERVED WITH JAPANESE POTATO SALAD | 795 |
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| かつ煮 | KATSUNI - FRIED BREADED PORK AND EGG OMELET | 650 |
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| 豚生姜焼 | BUTA SHOGAYAKI - SLICED PORK WITH GINGER SAUCE | 650 |
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| 串かつ | KUSHI KATSU - FRIED AND SKEWERED PORK CUTLETS | 500 |
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| 餃子 | GYOZA - PAN FRIED PORK DUMPLINGS (3 PIECES) | 450 |
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鶏肉料理 CHICKEN

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| 焼き鳥(塩、たれ) | YAKITORI - GRILLED SKEWERED CHICKEN (3PCS) SEASONED WITH SALT OR TERIYAKI SAUCE | 450 |
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| 鳥もも照焼 | CHICKEN TERIYAKI - GRILLED CHICKEN LEG WITH TERIYAKI SAUCE | 650 |
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| 鳥手羽唐揚 | FRIED CHICKEN WINGS (3 PIECES) WITH PONZU SAUCE | 450 |
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| 鶏竜田揚げ | TORI TATSUTA AGE FRIED MARINATED CHICKEN | 550 |
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豆腐料理 TOFU

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| 冷奴 | HIYAYAKKO - COLD TOFU WITH SOY, GINGER, NORI, AND KATSUBOSHI DIPPING SAUCE | 350 |
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| 湯豆腐 | YUDOFU - TOFU HOT POT WITH ASSORTED VEGETABLES | 450 |
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| 肉豆腐 | NIKU DOFU - TOFU WITH SLICED BEEF AND SOY SAUCE | 950 |
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| 揚げ出し豆腐 | AGEDASHI DOFU - TEMPURA FRIED TOFU WITH GINGER SAUCE | 350 |
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| 豆腐ステーキ | TOFU STEAK - PAN-FRIED TOFU WITH RADISH SPROUTS, KATSUBOSHI, NORI AND SPICY SAUCE | 700 |
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ご飯、汁物 RICE AND SOUP

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| 高菜ご飯 | TAKANA FRIED RICE - PICKLED MUSTARD GREENS | 450 |
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| 炒飯 | SPECIAL FRIED RICE - WITH SHRIMP AND PORK | 450 |
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| 白飯 | PLAIN RICE | 110 |
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| 味噌汁 | MISO SOUP - WITH FERMENTED SOYBEAN PASTE | 110 |
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| お吸い物 | CLEAR SOUP | 110 |
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| 特製味噌汁 | SPECIAL MISO SOUP - WITH TAI FISH HEAD | 550 |
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| 茶碗蒸し | CHAWANMUSHI - STEAMED EGG CUSTARD (MIN 2 ORDERS) | 350 |
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| 牛肉チャーハン | BEEF FRIED RICE | 550 |
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| ベーコンチャーハン | BACON FRIED RICE | 550 |
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ご飯物 GOHANMONO - RICE DISHES

雑炊 ZOSUI - RICE STEW

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| 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

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| 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 |

お茶漬け OCHAZUKE - RICE WITH BROTH

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| 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 |

おにぎり ONIGIRI - RICE BALLS WITH NORI

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|--------|----------------------------------|-----|
| 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 |
| 焼きおにぎり | YAKI ONIGIRI - GRILLED RICE BALL | 220 |

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DONBURIMONO – RICE TOPPING DISHES

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| 築地丼 | TSUKIJI DONBURI GRILLED EEL AND EGG TOPPING (うなぎ卵とじ丼) | 850 |
| ハ口ハ口丼 | 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

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|------|-------------------------------------|-----|
| 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 |

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| 茶そば | CHA SOBA - GREEN TEA FLAVORED NOODLES WITH DIPPING SAUCE | 650 |
| 冷しソーマン | 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

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| 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.

拉麵 RAMEN NOODLES

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| 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 |
| 担々麵 | TAN-TAN MEN - NOODLES WITH SPICY BROTH AND SLICED ROAST PORK | 650 |
| ワンタン麵 | WANTON MEN - NOODLES WITH WANTON DUMPLINGS | 650 |
| 長崎ちゃんぽん | 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)

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| 近江牛ロース(100GM) SLICED WAGYU OHMI SIRLOIN MARINATED WITH SPECIAL SAUCE | OHMI BEEF ROSU – SUPER SPECIAL SIRLOIN | 4,500 |
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| 近江牛カルビ(100GM) SLICED WAGYU OHMI RIB-EYE MARINATED WITH SPECIAL SAUCE | OHMI BEEF KARUBI – SUPER SPECIAL RIB-EYE | 4,500 |
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| 特上カルビ(100GM) SLICED U.S. WAGYU (SRF) RIB-EYE MARINATED WITH SPECIAL SAUCE | TOKUJO KARUBI – U.S. WAGYU RIB-EYE | 3,000 |
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| 上ロース(100GM) SLICED U.S. CAB RIB-EYE MARINATED WITH SPECIAL SAUCE | JO ROSU -SPECIAL RIB-EYE | 1,800 |
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| 上カルビ(100GM) SLICED U.S. PRIME BONELESS SHORTRIB MARINATED WITH SPECIAL SAUCE | JO KARUBI – U.S. PRIME SHORTRIB | 2,800 |
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| カルビ(100GM) SLICED U.S. CHOICE BONELESS SHORT RIB MARINATED WITH SPECIAL SAUCE | KARUBI – U.S. CHOICE BONELESS SHORT RIB | 2,000 |
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| 上骨付カルビ SLICED U.S. BONE - IN SHORT RIB MARINATED WITH SPECIAL SAUCE | JO HONETSUKI – U.S. CHOICE BONE-IN SHORT RIB | 2,000 |
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| 特上ミノ SLICED WAGYU OHMI TRIPE MARINATED WITH SPECIAL SAUCE | MINO – SUPER SPECIAL TRIPE | 1,800 |
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| 野菜盛合せ SHIITAKE, CARROT, PUMPKIN, ONIONS, PEPPERS, SWEET POTATO | ASSORTED VEGETABLES | 450 |
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*CHOICE OF MILD OR SPICY SPECIAL YAKINIKU SAUCES

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
萵 高 SANCHU - YAKINIKU LETTUCE LEAF WRAPPERS WITH CHILI PASTE 300
大根 DAIKON - LETTUCE AND RADISH SALAD 1,500
WITH CREAMY SESAME DRESSING

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

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| 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

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| カルビクッパ | KARUBI KUPPA - RICE WITH BEEF SHORT RIB AND SPECIAL BEEF BROTH | 1,250 |
| クッパ | 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 |

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

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, STEAMED EDAMAME SOYBEANS

ASSORTMENT OF SASHIMI

BLUEFIN TUNA, SEA URCHIN, YELLOWTAIL AND SALMON
FRESH FROM JAPAN PREPARED BY SUSHI CHEF GO TOMOYASU

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 SUSHI CHEF GO TOMOYASU

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
FEATURING U.S. CERTIFIED ANGUS BEEF
(7 COURSE MEAL)

5,500/PAX

DAIKON SALAD

RADISH SALAD WITH CREAMY SESAME SEED DRESSING

ASSORTMENT OF SASHIMI

MAGURO, YELLOWTAIL AND SALMON
FRESH FROM JAPAN PREPARED BY SUSHI CHEF GO TOMOYASU

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)